

higher ground

SEASONAL SET MENU

£65 per person at dinner

£40 per person at lunch

Our seasonal menu focuses on British produce at its peak, and it's such an exciting time of year!

Out at Cinderwood, our garden, spring has sprung!

The greenhouses allow us some shelter and warmth with varieties of mustards and lettuce still thriving.

Outdoors in the fields, crops such as beetroot, cabbage and kale are coming to the end of their growing season. The first plantings for the summer are in the ground.

In the kitchen, we practise whole-animal butchery at all times. We source our animals from Jane's Farm and Littlewoods Butchers.

Dietary requirements and allergies can be accommodated. We offer vegan, vegetarian, gluten free and pescatarian menus.

We kindly ask for the entire table to take the menu. If you dine alone, you're welcome to opt for this as a set menu.

@highergroundmcr



PLEASE CONTINUE TO SCROLL DOWN TO VIEW A SAMPLE À LA CARTE MENU.

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These dishes, just like bottles of wine, are best shared amongst friends.

To begin	Oysters served dressed with preserved garlic:	
	Cumbræ	£4 each
	Porthilly	£4.25 each
	Green pea and wild garlic fritters with Berwick Edge	£7.50
	Fried cavolo nero with Garstang Blue and burnt leek	£8
	Coal-roasted scallop with cauliflower and spring garlic dressing	£12
To share	Wholewheat bread rolls and Lancashire butter	£6
	Taormina salami	£12.50
	12-month aged cured beef	£16
	First of the season Cinderwood radishes and smoked cod's roe	£8
	Celeriac, goat's curd and three-cornered leek	£9.50
	Isle of Mull Cheddar tart with mustard leaf	£12.50
	Grilled Dexter beef tongue with salted yoghurt, rocket and burnt pear	£10.50
	Hand-cut ravioli with Crown Prince squash, ricotta and lemon thyme	£19.50
	Scottish monkfish with braised scallop tripe, white beans and wild garlic	£32
	Jane's Farm beef with celeriac and red wine sauce	£34
Sides	Braised yellow peas with spinach and spring garlic	£7.50
	Cinderwood Market Garden leaves with mustard dressing	£7
To finish	Cane sugar ice cream with pear caramel	£9.50
	House-cultured yoghurt, butterscotch and bay leaf	£10
	Sea buckthorn meringue tart	£12
	Warm carrot cake, Bath Blue and pine cone jam	£10
	A plate of British cheese served with beetroot chutney and rye cracker	£14.50
	- Wilding Cider, Malus 2yr Pomona - Somerset, 21%	£10



Visit our cocktail bar, Bar Shrimp, next door
and our wine bar, Flawd, in Ancoats!