higher ground

At Higher Ground we serve a seasonal menu and an à la carte menu. Both menus change on a daily basis and are available to choose on the day.

The seasonal and à la carte menus can accommodate allergies. Vegan, vegetarian, pescatarian and gluten-free versions of both menus are available.

Parties of 6x guests or more will be served the seasonal menu.

We look forward to welcoming you!

@highergroundmcr

SEASONAL MENU

Lunch: £40pp

Dinner: £65pp

PLEASE SCROLL TO VIEW SAMPLE MENUS.

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Sample Seasonal Menu at lunch

Yellow pea fritters with Quicke's Cheddar

Uchiki Kuri squash soup with goat's curd

New season beetroot, smoked cod's roe and Castelfranco
Fosters Mill wholewheat bread rolls and Lancashire butter

Jane's Farm beef, red cabbage and grilled scallions
Potato champ with leek and toasted yeast

Carrot cake and whey caramel trifle

Sample Seasonal Menu at dinner

Yellow pea fritters with Quicke's Cheddar

Uchiki Kuri squash soup with goat's curd

Curing Rebels charcuterie
New season beetroot, smoked cod's roe and Castelfranco
Fosters Mill wholewheat bread rolls and Lancashire butter

Dexter beef and courgette ragu

Jane's Farm beef, red cabbage and grilled scallions
Potato champ with leek and toasted yeast
Dressed winter leaves

Carrot cake and whey caramel trifle

PLEASE SCROLL TO VIEW A SAMPLE A LA CARTE MENU

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

To begin	Oysters dressed with preserved garlic:	
	Cumbrae	£4.25 each
	Lindisfarne	£4.50 each
	Yellow pea fritters, Quicke's Cheddar	£7.50
	Fried Tetra squash with apple ketchup	£7.50
To share	Cinderwood crudités and oyster cream	£8
	House bread rolls and red whey butter	£6
	Curing Rebels salami Taormina	£12.50
	Cured beef bresaola	£16
	New season beetroot and cabbage salad with smoked cod's roe	£12.50
	Autumn squash salad with blue cheese and oregano	£10
	Isle of Mull Cheddar tart with watercress	£13.50
	Smoked haddock, trout and Orkney scallop chowder	£16.50
	Hand-rolled egg pasta with smoked broccoli and brown crab sauce	£20
	Scottish halibut with Shetland mussels, Habanada, seaweed and brown butter	£34
	Coal-roasted pork with celeriac, chestnut mushroom and oats	£34
	7-week-aged bone-in Dexter sirloin to share (600g-800g)	£13.50 per 100g
Sides	Potato champ with leek and toasted yeast	£7.50
	Braised red cabbage	£7
	Dressed greenhouse leaves	£7
To finish	Yoghurt ice cream and oat crumble	£8.50
	Carrot cake and whey caramel trifle	£10
	Blackcurrant meringue pie	£12.50
	Kingcott Blue with barley cake and farm honey	£10
	A plate of British cheese served with onion chutney and rye cracker	£14.50

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