20. STORIES

To Start

SOURDOUGH BREAD 6.5
Potato and rosemary sourdough bread, salted French butter

OLIVES *(VG)* 6
Nocellara

CAVIAR *10G* 40
Oscietra caviar, crème fraîche, blinis

STARTERS

TUNA 19
Yellowfin tuna sashimi, roasted sesame emulsion, white radish, togarashi spice, soy and lime dressing

TARTARE 18
Hand-cut Aberdeen Angus beef tartare, shallots, cornichons, Henderson's x Manchester Stories house dressing, truffled egg yolk

PRAWN 22
Butterflied tiger prawns à la plancha, garlic and chilli butter, lemon aioli

FLOWER *(VG)* 15
Tempura courgette flower, smoked tomato and aubergine, sweetcorn puree, courgette spaghetti, mint

CRAB 18
Cornish white crab salad, cucumber, radish, coriander, avocado, yoghurt crisp, chilled coconut and tamarind sauce

TOMATO *(VG)* 11
Isle of Wight tomatoes, tomato and elderflower sorbet, pepper and courgette ratatouille, chilled Virgin Mary dressing

BULL RING 18
Birmingham Stories six-hour braised ox cheek croquette, burnt onion purée, young lettuce, aged Parmesan, courgette

MAINS

SEA BREAM 36
Pan-seared Brixham sea bream, fregola, garlic prawns, tarragon, native lobster bisque, smoked Avruga caviar

CHICKEN 35
Lemon and herb roast corn-fed chicken supreme, chicken and tarragon pie, wilted spinach, lemon thyme jus

GNOCCHI *(VG)* 27
Rice flour gnocchi, new-season Lincolnshire peas, Jersey Royal potato Ecrase, morel mushrooms

STONE BASS 36
Brixham stone bass, chilli and anchovy butter, piquillo peppers, Norfolk brassicas, brown crab

LAMB 38
BBQ Suffolk lamb cutlets, lamb shoulder bon bon, sauce vierge, grilled tenderstem broccoli, basil lamb jus

GARDEN BASKET *(VG)* 25
Puff pastry vol-au-vent, courgette, wild garlic and samphire salad, Earl Grey datterini tomatoes, aubergine, plant-based nduja arrabbiata

SHARING *FOR TWO*

Regenerative Meat

At Stories, we proudly source our Porterhouse beef with award winning English farmers, hand rearing animals of outstanding pedigree, and boast the finest example of breeding, animal husbandry and regenerative farming practices in the country. A cut above.

PORTERHOUSE *1KG* 110
Grass-fed Hereford Black Angus T-bone, baby gem wedge salad, fries

LOBSTER *HALF* 49 | *WHOLE* 95
Native lobster, garlic and parsley butter, baby gem wedge salad, fries

GRILL

FILLET *240G* 48
Aged, grass-fed Aberdeen Angus fillet

SIRLOIN *(H) 280G* 38
Aged grass-fed Aberdeen Angus sirloin

RIB EYE *(H) 300G* 46
Aged, grass-fed Aberdeen Angus ribeye

RUMP STEAK *(H) 350G* 35
Aged, grass-fed Aberdeen Angus rump
For every rump steak sold, we will donate £1.50 to the 'Not For Sale' movement.

SAUCES 4.5

BÉARNAISE | STORIES STEAK SAUCE
PEPPERCORN | STORIES VERDE

SIDES

TOMATO *(V)* 7
Flame tomato salad, goat's curd, red onion, chilli

COURGETTE *(VG)* 8
Chilled summer courgettes, whipped smoked aubergine

GREEN BEANS *(V/VG)* 8
Extra-fine green beans, tarragon butter

JERSEY ROYALS *(V/VG)* 7
Jersey Royal potatoes, salsa verde, mint

PEAS 6
English peas à la française, smoked bacon, baby gem

FRIES *(V/VG)* 7
Garlic and rosemary sea salt
Add truffle and Parmesan +4

(V) - VEGETARIAN | (VG) - VEGAN | (VG ON REQUEST) - VEGAN ON REQUEST | (H) - HALAL

All prices include VAT at the current rate. A discretionary 13.5% service charge will be added to your bill. When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. We are a cashless venue.