

# 20. STORIES

## SUNDAY À LA CARTE MENU

<b>Sourdough bread</b> , salted French butter (V)	6.50
<b>Marinated Nocellara olives</b>	6.00
<b>10g Oscietra caviar</b> , crème fraiche, blinis	40.00

### STARTERS

<b>Butterflied tiger prawns à la plancha</b> , garlic and chilli butter, lemon aioli	22.00
<b>Wye Valley asparagus</b> , wild garlic and mint Pico de Gallo, petit pois, white bean, tahini in crisp brick pastry (Vg)	15.00
<b>Isle of Wight tomatoes</b> , tomato and elderflower sorbet, pepper and courgette ratatouille, chilled Virgin Mary dressing (Vg)	11.00
<b>London stories cured salmon</b> , Kent strawberries, nori, cucumber, Granny Smith apple, crème fraîche, keta caviar	18.00
<b>Cornish white crab salad</b> , cucumber, radish, coriander, avocado, yoghurt crisp, chilled coconut and tamarind sauce	16.00
<b>Yellowfin tuna sashimi</b> , roasted sesame emulsion, white radish, togarashi spice, soy & lime dressing	19.00
<b>Hand-cut Aberdeen Angus beef tartare</b> , shallots, cornichons, Hendersons X Manchester Stories house dressing, truffle egg yolk	17.00
<b>Braised ox cheek croquette</b> , burnt onion purée, young lettuce, aged Parmesan, courgette	17.00

### MAINS

<b>Lancashire duck breast</b> , heritage carrots with orange, white chicory, grilled leaves, spiced duck sauce	36.00
<b>Brixham stone bass</b> , chilli and anchovy butter, piquillo peppers, Norfolk brassicas, brown crab	34.00
<b>Rice flour gnocchi</b> , new-season Lincolnshire peas, Jersey Royal potato Ecrase, morel mushrooms (Vg)	25.00
<b>Puff pastry vol-au-vent</b> , courgette, wild garlic and samphire salad, Earl Grey datterini tomatoes, aubergine, plant-based nduja arrabbiata (Vg)	24.00
<b>Lemon and herb corn-fed chicken supreme</b> , chicken and tarragon pie, wilted spinach, lemon thyme jus	34.00
<b>Pan-seared Brixham sea bream</b> , fregola, garlic prawns, tarragon, native lobster bisque, smoked Avruga caviar	35.00
<b>Confit Scottish sea trout</b> , watercress velouté, edamame pesto, horseradish, Szechuan pepper	33.00
<b>BBQ Suffolk lamb cutlets</b> , lamb shoulder bon bon, sauce vierge, grilled tenderstem broccoli, basil lamb jus	36.00

### GRILL

COOKED OVER CHARCOAL BRIQUETTES

<b>Fillet</b> (240g) Aged, grass-fed Aberdeen Angus fillet	48.00
<b>Ribeye</b> (300g) Aged, grass-fed Aberdeen Angus ribeye	44.00
<b>Sirloin</b> (280g) Aged grass-fed Aberdeen Angus sirloin (H)	38.00
<b>Rump</b> (350g) Aged, grass-fed Aberdeen Angus rump	30.00

### FOR TWO

<b>Native lobster</b> , garlic and parsley butter, baby gem wedge salad, fries	<i>Half</i> 49.00	<i>Whole</i> 95.00
<b>Porterhouse steak</b> (1kg) Grass-fed Hereford Black Angus T-bone, baby gem wedge salad, fries		110.00

### SUNDAY ROAST

<b>Roast sirloin of beef</b> with all the trimmings	28.00
<b>Roast pork loin</b> with all the trimmings	28.00
<b>Roast chicken supreme</b> with all the trimmings	28.00
<b>Celeriac Wellington</b> with all the trimmings	28.00

### SIDES

<b>Garlic and rosemary fries</b> (Vg)	6.00
<i>Add truffle and parmesan +4 .00</i>	
<b>Jersey Royal potatoes</b> , salsa verde, mint	7.00
<b>Flame tomato salad</b> , goat's curd, red onion, chilli	7.00
<b>Fine beans</b> , tarragon butter	8.00
<b>English peas à la française</b> , smoked bacon, baby gem	6.00
<b>Chilled summer courgettes</b> , whipped smoked aubergine	7.00

### SAUCES

Peppercorn	4.00
Béarnaise	4.00
Stories verde	4.00
Stories steak sauce	4.00

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 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. All prices include VAT. Adults need 2000 calories a day. Calorie information is available on request. 13.5% service charge will be added to your bill. Please note that we are a cashless venue.