

20. STORIES

SIGNATURE MENU

3 COURSES
FOR £80

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(v) - Vegetarian | (vg) - Vegan

(v/vg on request) - Vegan on request.

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. A discretionary 13.5% service charge will be added to your final bill.

CHAPTER I

TARTARE

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

ASPARAGUS (VG)

Wye Valley asparagus, wild garlic & mint pico de gallo, brick pastry tartlet of English peas, white bean & tahini

SALMON

London Cure oak-smoked salmon, lime, dill & capers, crème fraîche, melba toast, Avruga caviar

TOMATO (VG)

Isle of Wight tomatoes, tomato & elderflower sorbet, pepper & courgetti ratatouille, chilled Virgin Mary

CHAPTER II

STONE BASS

Brixham stone bass, chilli & anchovy butter, piquillo peppers, Norfolk brassicas, brown crab

RIB EYE (H) 300G

Chargrilled ribeye steak, baby gem & Stories verde, béarnaise, fries

DUCK

Lancashire duck breast, heritage carrots with orange, white chicory, grilled leaves, spiced duck sauce

GNOCCHI (VG)

Rice flour gnocchi, new-season Lincolnshire peas, Jersey Royal écrasé, morel mushrooms

PORTERHOUSE 1KG

FOR TWO Grass-fed Hereford Black Angus T-bone, baby gem wedge salad, fries +£35 Supplement per person

CHAPTER III

MILLIONAIRES MADELEINES (V)

Warm sticky toffee madeleines, chocolate drops, caramel sauce, rum & raisin ice cream

STRAWBERRIES & CREAM (VG)

Vanilla and oat panna cotta, Kent strawberries, elderflower, meringue

PEACH MELBA (V)

Soaked yellow peaches, French meringue, raspberry mascarpone Chantilly, raspberry sorbet, toasted almonds

CHEESE PLATE

Trio of cheeses – Carron lodge Tunworth, Wensleydale, Shropshire blue with grapes, chutney and fennel seed cracker