

# 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 Aberdeen Angus beef tartare, shallots, cornichons, Henderson's x Manchester Stories house dressing, truffled egg yolk

### ASPARAGUS (VG)

Wye Valley asparagus, wild garlic and mint pico de gallo, petit pois, white bean, tahini in crisp brick pastry

### SALMON

London Stories cured salmon, Kent strawberries, nori, cucumber, Granny Smith apple, crème fraîche, keta caviar

### TOMATO (VG)

Isle of Wight tomatoes, tomato and elderflower sorbet, pepper and courgette ratatouille, chilled Virgin Mary dressing

## CHAPTER II

### STONE BASS

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

### RIB EYE (H) 300G

Aged, grass-fed Aberdeen Angus ribeye steak, baby gem & Stories verde, bearnaise, fries

### CHICKEN

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

### GNOCCHI (VG)

Rice flour gnocchi, new-season Lincolnshire peas, Jersey Royal potato Ecrase, 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

A selection of three British cheeses, pear chutney, crackers, grapes  
Driftwood goats cheese, Montgomery cheddar, Irish Cashel blue