20.
STORIES

SUNDAY À LA CARTE MENU

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

STARTERS

Two large tiger prawns à la plancha, garlic and chilli butter, lemon aioli	22.00
Warm truffled Jerusalem artichoke velouté, caramelised salsify, black garlic, trompettes (Vg)	12.00
Goats' cheese mousse, chestnut puree, remoulade, chestnut crumble, William's pear, grapes (V)	15.00
London cure oak smoked salmon, lime, dill & capers, crème fraiche, melba toast, Avruga caviar	18.00
Pressed confit duck leg and spiced foie gras terrine, cider beetroots, granny smith apple, morello cherry	19.00
Raw yellowfin tuna sashimi, roasted sesame emulsion, white radish, togarashi spice, Tamari soy & lime dressing	18.00
Hand-cut raw Berkshire Venison tartare, shallots, cornichons, Hendersons X Manchester Stories house dressing, confit yolk	18.00
Braised pork cheek, celeriac & pickled cabbage salad, pear, smoked paprika aioli	16.50

MAINS

Pan fried duck breast, grilled daikon, miso, Chinese chive & chilli salad, spiced duck sauce	33.00
Seared monkfish loin, pumpkin, wild mushroom, charred leek, chicken & chive sauce	36.00
Rice flour gnocchi, preserved porcini cream, roasted cep mushrooms, Jerusalem artichoke (Vg)	26.00
Baked squash pavé, pine nut ricotta, pumpkin seeds, green harissa sprouts, pickled kohlrabi, crispy sage (V)	24.00
Corn-fed chicken supreme, madras spiced cauliflower, pickled tropea onions, cashew butter chicken sauce	34.00
Pan-seared Brixham sea bream, fregola, garlic prawns, tarragon, native lobster bisque, smoked Avruga caviar	35.00
Atlantic cod, charred broccoli, mussels, capers and grapefruit, garlic broccoli purée, brussel tops, saffron mussel velouté	34.00
Roast English partridge, pickled walnut, bread sauce, pearl barley casserole, partridge sausage roll, jus	35.00

GRILL

COOKED OVER CHARCOAL BRIQUETTES

Fillet (240g) Aged, grass-fed, Native Cross beef fillet	48.00
Ribeye (300g) Aged, grass-fed, Black Angus ribeye	44.00
Sirloin (280g) Aged, grass-fed, Black Angus Sirloin (H)	38.00
Half native lobster, garlic and parsley butter, baby gem wedge salad, fries	49.00

FOR TWO

Native lobster, garlic and parsley butter, baby gem wedge salad, fries	96.00
Porterhouse steak (1kg) 35 days dry aged, baby gem, herb fries	110.00

SUNDAY ROAST

Roast sirloin of beef with all the trimmings	28.00
Roast pork loin with all the trimmings	28.00
Roast chicken supreme with all the trimmings	28.00
Celeriac Wellington with all the trimmings	28.00

SIDES

Garlic and rosemary fries (Vg)	6.00
Add truffle and parmesan +2.00	
Creamed mashed potatoes	6.50
Winter tomato salad, goats curd, red onion, chilli	7.00
Fine beans, tarragon butter	7.00
Braised red cabbage, cranberries and sultanas	7.00
Creamed Welsh leeks, apple mustard	7.00

SAUCES

Peppercorn	4.00
Béarnaise	4.00
Stories verde	4.00
Tomato & tamarind	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.