

1.
SOMEWHERE HIGH
ABOVE MANCHESTER

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EVENTS CLASSIC MENU

£60 per person

STARTERS

Warm truffled Jerusalem artichoke velouté, caramelised salsify, black garlic, trompettes (Vg)

London cure oak smoked salmon, lime, dill & capers, crème fraiche, melba toast, Avruga caviar (£4 supplement)

Hand cut raw Berkshire venison, cornichons, confit yolk, Hendersons X Stories house dressing

Whipped vegan feta, chestnut purée, celeriac remoulade, chestnut crumble, William's pear, grapes (Vg)

MAINS

Baked squash pave, pine nut ricotta, pumpkin seeds, green harissa sprouts, pickled kohlrabi, crispy sage (V)

Seared sea bass, charred broccoli, mussels, capers and grapefruit, garlic broccoli puree, saffron veloute

Pan roasted chicken breast, braised pearl barley, Swiss chard, pickled walnut, chicken jus

280g chargrilled sirloin steak, baby gem, Stories verde dressing (£8 supplement)

SIDES

Herb fries £6

Fine beans, tarragon butter £7

Braised red cabbage, £6

Creamed mashed potatoes £6

DESSERT

Sticky toffee pudding & vanilla ice cream

Vanilla crème brulee, kalamansi, cinnamon & gingerbread

Lemon meringue tart, blackberry sorbet

Trio of cheese – Carron lodge Tunworth, Wensleydale, Shropshire blue with grapes, chutney and

fennel seed cracker (£6 supplement)

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. All prices include VAT. Adults need 2000 calories a day.

13.5% service charge will be added to your bill. Please note that we are a cashless venue.