20. STORIES

NEW YEARS EVE SET MENU | 5 COURSES

STANDARD SEATING £200 | WINDOW SEATING £300

Canapés

OX CHEEK BON BON
Burnt onion purée

BRITISH OCTOPUS
Chorizo, anchovy, blood orange

STARTERS

CRAB
Cornish white crab salad, cucumber, radish, coriander, avocado, yoghurt crisp, chilled coconut and tamarind sauce

CAULIFLOWER *(VG)*
Roasted cauliflower velouté, florets, black garlic, Granny Smith apple, croutons

HAM HOCK
Smoked Ham hock terrine, piccalilli purée, cornichons, Melba toast

PRAWN
Butterflied tiger prawns à la plancha, garlic and chilli butter, lemon aioli

MAINS

RIBEYE *(H) 300G*
30+ day aged, grain-fed signature Angus Red ribeye, chips, peppercorn sauce

FORAGE BASKET
(VG ON REQUEST)
Puff pastry vol-au-vent, roast shallots, panko fried hen's egg, creamed white wine winter mushrooms, tarragon

CHICKEN
Corn-fed chicken supreme, white cabbage lyonnaise, truffled potatoes, king oyster mushroom, smoked English ham and wine

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

DESSERTS

STICKY TOFFEE
Sticky Toffee Pudding, butterscotch caramel sauce, vanilla ice cream

MANCHESTER TART
Coconut crème pâtissière, bric pastry tartlet, Kirsh soaked cherries, chocolate

PANNA COTTA *(VG)*
Vanilla and oat panna cotta, jasmine tea-poached pears, lime, chai tuile

CHEESE
Ogleshield cheese, pear and saffron chutney, ginger loaf & crackers

Petit Fours

CHOCOLATE TRUFFLES

PASSION FRUIT PATE DE FRUIT

(V) - VEGETARIAN | (VG) - VEGAN | (VG ON REQUEST) - VEGAN ON REQUEST | (H) - HALAL

All prices include VAT at the current rate. A discretionary 15% service charge will be added to your bill. 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. We are a cashless venue.