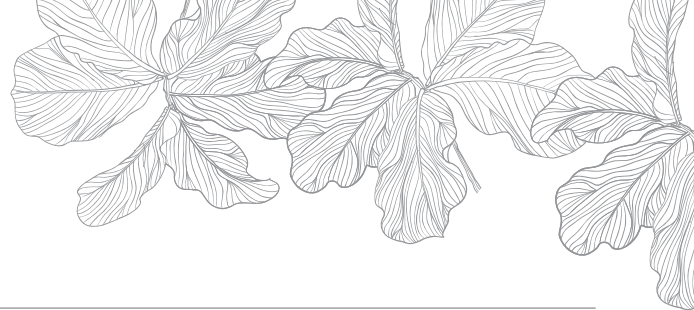




Sourdough Bread *639 kcal* **6.5**
salted French butter

Olives *265 kcal* **6**
Nocellara

Caviar *380/432 kcal*
King’s Oscietra caviar, creme fraiche, blinis **40/8**
10g/30g

Starters

Oyster *23 kcal each* **6**
Achill Island, West Ireland rock oyster
Aperol, grapefruit and espelette chili granita

Tuna Botanicals *367 kcal* **20**
Yellowfin tuna sashimi, Monkey 47 botanical dressing
orange, wasabi roe, puffed wild rice, pickled chili

Burrata *230 kcal (v)* **17**
Buffalo milk burrata, grilled peach, hot honey
elderflower, tarragon, tomato consomme

Tartare *448 kcal* **18**
Hand-cut raw Black Angus beef tartare, shallots, cornichons
Hendersons X Manchester Stories house dressing, confit yolk

Jerk Quail *442kcal* **20**
Spatchcock French quail, jerk sauce marinade
pineapple and black beans, fried jerk quail legs

Smoked Salmon *329 kcal* **17**
London cure oak-smoked salmon, crème fraiche
melba toast, capers, dill, Avruga caviar, lime

Gazpacho *125 kcal (vg)* **12**
Chilled strawberry and pepper gazpacho
cucumber granita, olive, capers and cherry tomato

Prawns *742kcal* **20**
Red Argentinian prawns a la plancha
garlic and chilli butter, lemon aioli

Mains

Mackerel *1274 kcal* **30**
Line-caught Cornish mackerel, piri piri marinade
red pepper and onion piperade, lime

Octopus *860 kcal* **33**
Grilled octopus, chorizo and calamari bolognese
romesco sauce, samphire aioli, hasselback potatoes

Sea Bream *744 kcal* **35**
Pan-seared fillet of sea bream, fregola, garlic prawns
tarragon, langoustine bisque, smoked caviar

Lamb *1026 kcal* **38**
Suffolk lamb rump, salamanca olive tapenade
ratatouille, salsa verde, labneh, cumin lamb jus

Gnocchi *1094 kcal (vg)* **28**
Rice flour gnocchi, plant based Nduja and burrata
smoked sundried tomatoes, artichoke, persillade

Chicken *1132 kcal* **36**
Corn-fed chicken supreme, summer truffle potato terrine
tarragon, Hen of the woods, mushroom chicken sauce

Panisse *1185 kcal(vg)* **29**
Fried chickpea panisse, Urfa chili, summer courgettes
whipped hummus, aubergine caviar, crispy chickpeas, mint

Sharing

Lobster *3781 kcal (for two)* **95**
750g Native lobster, garlic and parsley butter
baby gem wedge salad, fries

Porterhouse *4293 kcal (for two)* **110**
1kg, grass-fed, Charolais, T-Bone
baby gem wedge salad, fries

Grill

Beef Fillet *375 kcal* **44**
240g, aged, grass-fed, Native Cross beef fillet

Sirloin *574 kcal* **35**
280g, aged, grass-fed, Black Angus Sirloin

Rib Eye *800 kcal* **46**
300g, aged, grain-fed, Charolais x Hereford ribeye

Sauces

Béarnaise Sauce *221 kcal* **4**

Peppercorn Sauce *139 kcal* **4**

Stories Steak Salsa *81 kcal* **4**

Stories Verde *43 kcal* **4**

Sides

Tomato *62 kcal (vg)* **7**
Isle of Wight tomato carpaccio
olive oil, Maldon salt

Fries *1008 kcal (vg)* **7**
Garlic and
rosemary sea salt

Lettuce *39 kcal (v)* **6**
British seasonal leaves
sherry vinaigrette

Green Beans *453 kcal (v/vg)* **8**
Extra fine green beans
tarragon butter

Potatoes *285 kcal(vg)* **7**
New seasons potatoes
salsa verde

Truffle Fries *1226 kcal (v)* **8**
Summer truffle and
aged parmesan fries

Ratatouille *236 kcal (vg)* **7**
Provençal vegetables, tomato
chopped caponata

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. (VG) – suitable for vegan requirements (V) – suitable for vegetarian requirements. Adults need around 2000 kcal a day. Calorie information is available on request. 15% service charge will be added to your bill. Prices include VAT. Please note that we are a cashless restaurant.

