



Sourdough Bread 6.5	Olives 6	Caviar	40/85
salted French butter	Nocellara	King’s Oscietra caviar, creme fraiche, blinis	10g/30g

Starters

Oyster	6
Achill Island, West Ireland rock oyster	
Aperol, grapefruit and espelette chili granita	
Tuna Botanicals	20
Yellowfin tuna sashimi, Monkey 47 botanical dressing	
orange, wasabi roe, puffed wild rice, pickled chili	
Burrata (v)	17
Buffalo milk burrata, grilled peach, hot honey	
elderflower, tarragon, tomato consomme	
Tartare	18
Hand-cut raw Black Angus beef tartare, shallots, cornichons	
Hendersons X Manchester Stories house dressing, confit yolk	
Jerk Quail	20
Spatchcock French quail, jerk sauce marinade	
pineapple and black beans, fried jerk quail legs	
Smoked Salmon	17
London cure oak-smoked salmon, crème fraiche	
melba toast, capers, dill, Avruga caviar, lime	
Gazpacho (vg)	12
Chilled strawberry and pepper gazpacho	
cucumber granita, olive, capers and cherry tomato	
Prawns	20
Red Argentinian prawns a la plancha	
garlic and chilli butter, lemon aioli	

Mains

Mackerel	30
Line-caught Cornish mackerel, piri piri marinade	
red pepper and onion piperade, lime	
Octopus	33
Grilled octopus, chorizo and calamari bolognese	
romesco sauce, samphire aioli, hasselback potatoes	
Sea Bream	35
Pan-seared fillet of sea bream, fregola, garlic prawns	
tarragon, langoustine bisque, smoked caviar	
Lamb	38
Suffolk lamb rump, salamanca olive tapenade	
ratatouille, salsa verde, labneh, cumin lamb jus	
Gnocchi (vg)	28
Rice flour gnocchi, plant based Nduja and burrata	
smoked sundried tomatoes, artichoke, persillade	
Chicken	36
Corn-fed chicken supreme, summer truffle potato terrine	
tarragon, Hen of the woods, mushroom chicken sauce	
Panisse (vg)	29
Fried chickpea panisse, Urfa chili, summer courgettes	
whipped hummus, aubergine caviar, crispy chickpeas, mint	

Sharing

Lobster (for two)	95
750g Native lobster, garlic and parsley butter	
baby gem wedge salad, chips	
Porterhouse (for two)	110
1kg, grass-fed, Charolais, T-Bone	
baby gem wedge salad, chips	

Grill

Beef Fillet	44
240g, 30 day dry-aged, Hereford beef fillet	
Sirloin	35
280g, 30 day dry-aged, Native Cross Sirloin	
Rib Eye	46
300g, salt-aged, Black Angus Ribeye	

Sauces

Béarnaise Sauce	4
Peppercorn Sauce	4
Stories Steak Salsa	4
Stories Verde	4

Sides

Tomato (vg) 7	Skinny Fries (vg) 7	Lettuce (v) 6	Green Beans (v/vg) 8	Potatoes (vg) 7	Truffle Fries (v) 8	Ratatouille (vg) 7
Isle of Wight tomato carpaccio	Garlic and	British seasonal leaves	Extra fine green beans	New seasons potatoes	Summer truffle and	Provençal vegetables, tomato
olive oil, Maldon salt	rosemary sea salt	sherry vinaigrette	tarragon butter	salsa verde	aged parmesan fries	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.