



Classic Menu

£55

(menu subject to change)

Gazpacho (vg) 307 kcal

Chilled strawberry and pepper gazpacho, cucumber granita, olive, capers and cherry tomato

Smoked Salmon 247 kcal

London cure oak-smoked salmon, lime, dill & capers, crème fraiche, Melba toast, Avruga caviar

Tartare 390 kcal

Hand-cut raw Black Angus beef tartare, shallots, cornichons, confit egg yolk
Hendersons X Manchester Stories house dressing

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Gnocchi (vg) 1016 kcal

Rice flour gnocchi, plant based Nduja and burrata, smoked tomatoes, artichokes, persillade

Mackerel 1275 kcal

Line-caught Cornish Mackerel, piri piri marinade, red pepper piperade, lime

Chicken 916 kcal

Corn-fed chicken supreme, tarragon, Hen of the woods, Summer truffle potato terrine,
rainbow chard, roasted mushroom chicken sauce

Beef Fillet 1238 kcal

(supplement £12)

240g, 30 day dry-aged, Hereford beef fillet, peppercorn sauce

Porterhouse (for two) 3902 kcal

(supplement £35 per person - served MR/WD)

1kg, 42 days dry-aged, grass-fed Charolais T-Bone, baby gem, Béarnaise, skinny fries

Green beans 8 (v/vg) 453 kcal / Skinny fries 7 (vg) 1011 kcal / Leaf salad 6 (vg) 39 kcal / Tomato 7 (vg) 62 kcal

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Creme Brulee (v) 521 kcal

Vanilla creme brulee, pistachio ice cream, lemon sables

Chocolate Fondant (v) 608 kcal

Baked chocolate fondant, salt cookie crumb, summer berry sorbet

Tropical Chocolate Mousse (v/vg) 463 kcal

54% Chocolate mousse, passion fruit and mango compote,
blackcurrant meringue, coconut and passion fruit sorbet

Availability

- Lunch - Friday & Monday - Dinner Friday to Monday -