

Signature Menu

£85

(menu subject to change)

Burrata (v)

Buffalo milk burrata, elderflower compressed peach, hot honey, tomato consomme

Gazpacho (vg)

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

Smoked Salmon

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

Tartare

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

Gnocchi (vg)

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

Sea Bream

Pan-seared sea bream, fregola, garlic prawns, tarragon, langoustine bisque, smoked caviar

Chicken

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

Ribeye

(supplement £10)

300g, 42 days dry-aged, Black Angus ribeye, Béarnaise, fries

Porterhouse (for two)

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

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

Green beans 8 (v/vg) / Fries 7 (vg) / Leaf salad 6 (vg) / Tomato 7 (vg)

Strawberry (v)

Elderflower strawberry, vanilla mascarpone cream, genoise sponge

Creme Brulee (v)

Vanilla creme brulee, pistachio ice cream, lemon sables

Chocolate Fondant (v)

Baked chocolate fondant, salt cookie crumb, summer berry sorbet

Tropical Chocolate Mousse (v/vg)

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

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.