

14.

STORIES

To Start

SOURDOUGH BREAD	6.5
Salted French butter	
OLIVES	6
Nocellara	
OYSTERS	6
Achill Island, West Ireland rock oyster, William's pear and Champagne dressing	
CAVIAR 10G	40
Oscietra caviar, crème fraîche, blinis	

STARTERS

Seasonal & Local

TRUFFLE (V)	16
Winter black truffle beignet, wild mushroom parfait, olive oil and rosemary sable, potato mousseline	
TUNA	20
Raw Yellowfin tuna sashimi, roasted sesame emulsion, white radish, togarashi spice, Tamari soy and lime dressing	

CHESTNUT (V)	15
Mothais sur feuille alpine goats' cheese, chestnut purée, celeriac remoulade, chestnut crumble, William's pear, grapes	

TARTARE	18
Hand-cut raw Berkshire Venison tartare, shallots, cornichons, Hendersons X Manchester Stories house dressing, confit yolk	

TERRINE	19
Pressed confit duck leg and spiced foie gras terrine, cider beetroots, granny smith apple, morello cherry	

SALMON	17
London cure oak-smoked salmon, crème fraîche, Melba toast, capers, dill, Avruga caviar, lime	

VELOUTÉ (VG)	12
Warm truffled Jerusalem artichoke velouté, caramelised salsify, black garlic, trompettes	

PRAWN	21
Two large tiger prawns à la plancha, garlic and chilli butter, lemon aioli	

MAINS

Seasonal & Local

WELLINGTON	52
Black Hereford beef fillet Wellington, mushroom duxelles, puff pastry, sauce Périgordine	
JOHN DORY	36
Seared Cornish John Dory, chicken and mushroom sauce, fried chicken wing, leeks, King oyster mushroom, tarragon	

SEA BREAM	35
Pan-seared Brixham sea bream, fregola, garlic prawns, tarragon, native lobster bisque, smoked Avruga caviar	

CHICKEN	34
Corn-fed chicken supreme, madras spiced cauliflower, pickled tropea onions, cashew butter chicken sauce	

SHARING FOR TWO

Ethical Meat

At Stories, we proudly source our Porterhouse beef from our partner Ethical Butcher; who work with award winning English farmers, hand rearing animals of outstanding pedigree, and boast the finest example of breeding, animal husbandry and regenerative farming practices in the country. A cut above.

PORTERHOUSE 1KG	110
Grass-fed, dry-aged, Black Angus Cross T-Bone, baby gem wedge salad, fries	

LOBSTER	HALF 49 WHOLE 95
Native lobster, garlic and parsley butter, baby gem wedge salad, fries	

SIDES

TOMATO (V)	7
Winter tomato salad, goats curd, red onion, chilli	
CABBAGE (V)	7
Braised red cabbage, cranberries and sultanas	
GREEN BEANS (V/VG)	8
Extra fine green beans, tarragon butter	

GNOCCHI (VG)	28
Rice flour gnocchi, preserved porcini cream, roasted cep mushrooms, Jerusalem artichokes	

PARTRIDGE	35
Roast English partridge, pickled walnut, bread sauce, pearl barley casserole, partridge sausage roll, jus	

COD	35
Atlantic cod, charred broccoli, mussels, capers and grapefruit, garlic broccoli purée, brussel tops, saffron mussel velouté	

SQUASH (VG)	24
Baked squash pavé, pine nut ricotta, pumpkin seeds, green harissa sprouts, pickled kohlrabi, crispy sage	

GRILL

FILLET 240G	48
Aged, grass-fed, Native Cross beef fillet	

SIRLOIN (H) 280G	35
Aged, grass-fed, Black Angus Sirloin	

RIB EYE (H) 300G	44
Aged, grass-fed, Black Angus ribeye	

SAUCES

BÉARNAISE STORIES VERDE	4
TOMATO & TAMARIND PEPPERCORN	

(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.