

# 14. STORIES

## To Start

<b>SOURDOUGH BREAD</b>	7
Salted French butter	
<b>OLIVES</b>	6
Nocellara	
<b>OYSTERS</b>	7
Achill Island, West Ireland rock oyster, William's pear and Champagne dressing	
<b>CAVIAR 10G</b>	40
Oscietra caviar, crème fraîche, blinis	

## STARTERS

### Seasonal & Local

<b>TRUFFLE (V)</b>	16
Winter black truffle beignet, wild mushroom parfait, olive oil and rosemary sable, potato mousseline	
<b>TUNA</b>	21
Raw Yellowfin tuna sashimi, roasted sesame emulsion, white radish, togarashi spice, Tamari soy and lime dressing	

<b>CHESTNUT (V)</b>	17
Mothais sur feuille alpine goats' cheese, chestnut purée, celeriac remoulade, chestnut crumble, William's pear, grapes	

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

<b>TERRINE</b>	20
Pressed confit duck leg and spiced foie gras terrine, cider beetroots, granny smith apple, morello cherry	

<b>SALMON</b>	19
London cure oak-smoked salmon, crème fraîche, Melba toast, capers, dill, Avruga caviar, lime	

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

<b>PRAWN</b>	22
Two large tiger prawns à la plancha, garlic and chilli butter, lemon aioli	

## MAINS

### Seasonal & Local

<b>WELLINGTON</b>	55
Black Hereford beef fillet Wellington, mushroom duxelles, puff pastry, sauce Périgordine	

<b>JOHN DORY</b>	38
Seared Cornish John Dory, chicken and mushroom sauce, fried chicken wing, leeks, King oyster mushroom, tarragon	

<b>SEA BREAM</b>	38
Pan-seared Brixham sea bream, fregola, garlic prawns, tarragon, native lobster bisque, smoked Avruga caviar	

<b>CHICKEN</b>	38
Corn-fed chicken supreme, madras spiced cauliflower, pickled tropea onions, cashew butter chicken sauce	

<b>GNOCCHI (VG)</b>	30
Rice flour gnocchi, preserved porcini cream, roasted cep mushrooms, Jerusalem artichokes	

<b>PARTRIDGE</b>	36
Roast English partridge, pickled walnut, bread sauce, pearl barley casserole, partridge sausage roll, jus	

<b>COD</b>	37
Atlantic cod, charred broccoli, mussels, capers and grapefruit, garlic broccoli purée, brussel tops, saffron mussel velouté	

<b>SQUASH (VG)</b>	29
Baked squash pavé, pine nut ricotta, pumpkin seeds, green harissa sprouts, pickled kohlrabi, crispy sage	

## 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.

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

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

## GRILL

<b>FILLET 240G</b>	48
Aged, grass-fed, Native Cross beef fillet	

<b>SIRLOIN (H) 280G</b>	36
Aged, grass-fed, Black Angus Sirloin	

<b>RIB EYE (H) 300G</b>	47
Aged, grass-fed, Black Angus ribeye	

## SAUCES

<b>BÉARNAISE   STORIES VERDE</b>	5
TOMATO & TAMARIND   PEPPERCORN	

## SIDES

<b>TOMATO (V)</b>	8
Winter tomato salad, goats curd, red onion, chilli	

<b>CABBAGE (V)</b>	7
Braised red cabbage, cranberries and sultanas	

<b>GREEN BEANS (V/VG)</b>	9
Extra fine green beans, tarragon butter	

<b>LEEKs (V)</b>	8
Creamed Welsh leeks, apple mustard	

<b>MASH (V)</b>	7
Creamed potatoes	

<b>FRIES (V/VG)</b>	8
Garlic and rosemary sea salt Add truffle and Parmesan +4	

(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.