

14. STORIES

To Start

SOURDOUGH BREAD	7
Salted French butter	
OLIVES (VG)	6
Nocellara	
OYSTERS	7
Achill Island, West Ireland rock oyster, cucumber margarita granita	
CAVIAR 10G	40
Oscietra caviar, crème fraîche, blinis	

STARTERS

TUNA	21
Yellowfin tuna sashimi, roasted sesame emulsion, white radish, togarashi spice, soy and lime dressing	
TARTARE	17
Hand-cut Aberdeen Angus beef tartare, shallots, cornichons, Henderson's x Manchester Stories house dressing, truffled egg yolk	
PRAWN	22
Butterflied tiger prawns à la plancha, garlic and chilli butter, lemon aioli	
ASPARAGUS (VG)	15
Wye Valley asparagus, wild garlic and mint pico de gallo, petit pois, white bean, tahini in crisp brick pastry	
CRAB	17
Cornish white crab salad, cucumber, radish, coriander, avocado, yoghurt crisp, chilled coconut and tamarind sauce	
TOMATO (VG)	11
Isle of Wight tomatoes, tomato and elderflower sorbet, pepper and courgette ratatouille, chilled Virgin Mary dressing	
BULL RING	18
Birmingham Stories six-hour braised ox cheek croquette, burnt onion purée, young lettuce, aged Parmesan, courgette	

MAINS

SEA BREAM	38	STONE BASS	36
Pan-seared Brixham sea bream, fregola, garlic prawns, tarragon, native lobster bisque, smoked Avruga caviar		Brixham stone bass, chilli and anchovy butter, piquillo peppers, Norfolk brassicas, brown crab	
CHICKEN	35	LAMB	40
Lemon and herb roast corn-fed chicken supreme, chicken and tarragon pie, wilted spinach, lemon thyme jus		BBQ Suffolk lamb cutlets, lamb shoulder bon bon, sauce vierge, grilled tenderstem broccoli, basil lamb jus	
GNOCCHI (VG)	28	GARDEN BASKET (VG)	25
Rice flour gnocchi, new-season Lincolnshire peas, Jersey Royal potato Ecrase, morel mushrooms		Puff pastry vol-au-vent, courgette, wild garlic and samphire salad, Earl Grey datterini tomatoes, aubergine, plant-based nduja arrabiata	

SHARING FOR TWO

Regenerative Meat

At Stories, we proudly source our Porterhouse beef 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	120
Grass-fed Hereford Black Angus T-bone, baby gem wedge salad, fries	

LOBSTER	HALF 49 WHOLE 95
750g native lobster, garlic and parsley butter, baby gem wedge salad, fries	

SIDES

TOMATO (V)	8	JERSEY ROYALS (V/VG)	8
Flame tomato salad, goat's curd, red onion, chilli		Jersey Royal potatoes, salsa verde, mint	
COURGETTE (VG)	9	PEAS	7
Chilled summer courgettes, whipped smoked aubergine		English peas à la française, smoked bacon, baby gem	
GREEN BEANS (V/VG)	9	FRIES (V/VG)	8
Extra-fine green beans, tarragon butter		Garlic and rosemary sea salt Add truffle and Parmesan +4	

GRILL

FILLET 240G	48
Aged, grass-fed Aberdeen Angus fillet	
SIRLOIN (H) 280G	38
Aged grass-fed Aberdeen Angus sirloin For every sirloin steak sold, we will donate £1.50 to the 'Not For Sale' movement.	
RIB EYE (H) 300G	47
Aged, grass-fed Aberdeen Angus ribeye	
RUMP STEAK (H) 350G	35
Aged, grass-fed Aberdeen Angus rump	

SAUCES

BÉARNAISE | STORIES STEAK SAUCE
PEPPERCORN | STORIES VERDE

(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.