

Signature Menu



£85

(menu subject to change)

Smoked Salmon *329 kcal*

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

Tartare *386 kcal*

Hand-cut raw Berkshire venison tartare, shallots, cornichons, confit egg yolk
Hendersons X Manchester Stories house dressing

Chestnut (v) *418 kcal*

Mothais sur feuille alpine goats' cheese, chestnut puree, celeriac remoulade,
chestnut crumble, William's pear and black grapes

Veloute (vg) *130 kcal*

Truffled Jerusalem artichoke veloute, caramelised salsify, black garlic, black trompette

Gnocchi (vg) *400 kcal*

Rice flour gnocchi, preserved porcini cream, roasted ceps, Jerusalem artichokes

Sea Bream *744 kcal*

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

Chicken *695 kcal*

Corn-fed chicken supreme, madras spiced cauliflower, tropea onions, butter chicken sauce

Ribeye *852 kcal*

(supplement £10)

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

Porterhouse (for two) *4473 kcal*

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

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

Red Cabbage *136 kcal (vg) 7* / **Fries** *(v/vg) 1008/1226 kcal 7* / **Tomato** *131 kcal 7 (v)* / **Green beans** *453 kcal 8 (v/vg)*
/ **Mash** *820 kcal (v) 7* / **Leeks** *770 kcal (v) 7*

Chocolate Aero *1050 kcal*

Milk Chocolate parfait, caramel passion ganache, aerated 70% chocolate

Creme Brulee (v) *800 kcal*

Vanilla creme brulee, gingerbread crumble, cinnamon ice cream

Chocolate Fondant (v) *610 kcal*

Baked chocolate fondant, salt cookie crumb, mulled cranberry sorbet

Pineapple (vg) *794 kcal*

All spiced poached pineapple, vanilla whip, banana caramel, coconut and banana ice cream

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.