

# Signature Menu



£85

*( menu subject to change )*

## Smoked Salmon

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

## Tartare

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

## Chestnut (v)

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

## Veloute (vg)

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

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## Gnocchi (vg)

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

## Sea Bream

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

## Chicken

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

Red Cabbage (vg) 7 / Fries (v/vg) 8 / Tomato 8 (v) / Green beans 9 (v/vg) / Mash (v) 7 / Leeks (v) 8

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## Chocolate Aero

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

## Creme Brulee (v)

Vanilla creme brulee, gingerbread crumble, cinnamon ice cream

## Chocolate Fondant (v)

Baked chocolate fondant, salt cookie crumb, mulled cranberry sorbet

## Pineapple (vg)

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.