

24. 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

BULL RING	15.25
Pulled beef shin croquette, pickled shallots, aged parmesan, baby gem, house hot sauce	
TUNA	20.5
Raw Yellowfin tuna sashimi, roasted sesame emulsion, white radish, togarashi spice, Tamari soy and lime dressing	

CHESTNUT (V)	15.25
Mothais sur feuille alpine goats' cheese, chestnut purée, celeriac remoulade, chestnut crumble, William's pear, grapes	

TARTARE	18.5
Hand-cut raw Berkshire Venison tartare, shallots, cornichons, Hendersons X Manchester Stories house dressing, confit yolk	

TERRINE	19.5
Pressed confit duck leg and spiced foie gras terrine, cider beetroots, granny smith apple, morello cherry	

SALMON	17.5
London cure oak-smoked salmon, crème fraîche, Melba toast, capers, dill, Avruga caviar, lime	

VELOUTÉ (VG)	12.25
Warm truffled Jerusalem artichoke velouté, caramelised salsify, black garlic, trompettes	

PRAWN	21.5
Two large tiger prawns à la plancha, garlic and chilli butter, lemon aioli	

MAINS

Seasonal & Local

BLACK COUNTRY 300G	33
Saddleback pork cutlet, bacon cakes, groats, black pudding, toffee apple sauce	

SOUTHSIDE	32
Salmon, glazed orange and carrot purée, broccolini, fennel, dill, nori, ikura velouté	

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	

GNOCCHI (VG)	26
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	34
Atlantic cod, charred broccoli, mussels, capers and grapefruit, garlic broccoli purée, brussel tops, saffron mussel velouté	

SQUASH (VG)	24.5
Baked squash pavé, pine nut ricotta, pumpkin seeds, green harissa sprouts, pickled kohlrabi, crispy sage	

SHARING FOR TWO

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

LOBSTER HALF 49.75 WHOLE 95	
Native lobster, garlic and parsley butter, baby gem wedge salad, fries	

GRILL

FILLET 240G	45
Aged, grass-fed, Native Cross beef fillet	

SIRLOIN (H) 280G	36.5
Aged, grass-fed, Black Angus Sirloin <i>For every sirloin steak sold, we will donate £1.50 to the 'Not For Sale' movement.</i>	

RIB EYE (H) 300G	42
Aged, grass-fed, Black Angus ribeye	

SAUCES 4

BÉARNAISE | STORIES VERDE | TOMATO & TAMARIND | PEPPERCORN

SIDES

TOMATO (V)	6.75
Winter tomato salad, goats curd, red onion, chilli	

CABBAGE (V)	6.25
Braised red cabbage, cranberries and sultanas	

GREEN BEANS (V/VG)	7
Extra fine green beans, tarragon butter	

LEEKES (V)	6.75
Creamed Welsh leeks, apple mustard	

MASH (V)	6.25
Creamed potatoes	

FRIES (V/VG)	6.75
Garlic and rosemary sea salt <i>Add truffle and Parmesan 7.25</i>	

(V) - VEGETARIAN | (VG) - VEGAN | (VG ON REQUEST) - VEGAN ON REQUEST | (H) - HALAL

All prices include VAT at the current rate. A discretionary 12.5% 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.