

# 24. STORIES

## To Start

<b>SOURDOUGH BREAD</b>	6.5
Potato and rosemary sourdough bread, salted French butter	
<b>OLIVES (VG)</b>	6
Nocellara	
<b>OYSTERS</b>	7
Achill Island, West Ireland rock oyster, cucumber margarita granita	
<b>CAVIAR 10G</b>	40
Oscietra caviar, crème fraîche, blinis	

## STARTERS

<b>TUNA</b>	19
Yellowfin tuna sashimi, roasted sesame emulsion, white radish, togarashi spice, soy and lime dressing	
<b>SALMON</b>	16
London Stories cured salmon, Kent strawberries, nori, cucumber, Granny Smith apple, crème fraîche, keta caviar	
<b>TARTARE</b>	16
Hand-cut Aberdeen Angus beef tartare, shallots, cornichons, Henderson's x Manchester Stories house dressing, truffled egg yolk	
<b>PRAWN</b>	21.5
Butterflied tiger prawns à la plancha, garlic and chilli butter, lemon aioli	
<b>ASPARAGUS (VG)</b>	13
Wye Valley asparagus, wild garlic and mint pico de gallo, petit pois, white bean, tahini in crisp brick pastry	
<b>CRAB</b>	15
Cornish white crab salad, cucumber, radish, coriander, avocado, yoghurt crisp, chilled coconut and tamarind sauce	
<b>TOMATO (VG)</b>	11
Isle of Wight tomatoes, tomato and elderflower sorbet, pepper and courgette ratatouille, chilled Virgin Mary dressing	
<b>BULL RING</b>	16
Birmingham Stories six-hour braised ox cheek croquette, burnt onion purée, young lettuce, aged Parmesan, courgette	

## MAINS

<b>SEA BREAM</b>	35	<b>TROUT</b>	32
Pan-seared Brixham sea bream, fregola, garlic prawns, tarragon, native lobster bisque, smoked Avruga caviar		Confit Scottish sea trout, watercress velouté, edamame pesto, horseradish, Szechuan pepper	
<b>CHICKEN</b>	34	<b>LAMB</b>	36
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	
<b>GNOCCHI (VG)</b>	25	<b>DUCK</b>	34
Rice flour gnocchi, new-season Lincolnshire peas, Jersey Royal potato Ecrase, morel mushrooms		Lancashire duck breast, heritage carrots with orange, white chicory, grilled leaves, spiced duck sauce	
<b>STONE BASS</b>	34	<b>GARDEN BASKET (VG)</b>	24
Brixham stone bass, chilli and anchovy butter, piquillo peppers, Norfolk brassicas, brown crab		Puff pastry vol-au-vent, courgette, wild garlic and samphire salad, Earl Grey datterini tomatoes, aubergine, plant-based nduja arrabbiata	

## 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.*

<b>PORTERHOUSE 1KG</b>	110
Grass-fed Hereford Black Angus T-bone, baby gem wedge salad, fries	

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

## SIDES

<b>TOMATO (V)</b>	6	<b>JERSEY ROYALS (V/VG)</b>	7
Flame tomato salad, goat's curd, red onion, chilli		Jersey Royal potatoes, salsa verde, mint	
<b>COURGETTE (VG)</b>	7	<b>PEAS</b>	6
Chilled summer courgettes, whipped smoked aubergine		English peas à la française, smoked bacon, baby gem	
<b>GREEN BEANS (V/VG)</b>	7	<b>FRIES (V/VG)</b>	6.5
Extra-fine green beans, tarragon butter		Garlic and rosemary sea salt <i>Add truffle and Parmesan +2</i>	

## GRILL

<b>FILLET 240G</b>	45
Aged, grass-fed Aberdeen Angus fillet	
<b>SIRLOIN (H) 280G</b>	36.5
Aged grass-fed Aberdeen Angus sirloin <i>For every sirloin steak sold, we will donate £1.50 to the 'Not For Sale' movement.</i>	
<b>RIB EYE (H) 300G</b>	42
Aged, grass-fed Aberdeen Angus ribeye	
<b>RUMP STEAK (H) 350G</b>	29.5
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 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.