14. STORIES

CELEBRATION MENU

2 COURSES | £30
3 COURSES | £35

With a complimentary glass of Nyetimber

CHAPTER I

TOMATO *(VG)*
Isle of Wight tomatoes, tomato and elderflower sorbet, pepper and courgette ratatouille, chilled Virgin Mary dressing

TARTARE
Hand-cut Black Angus beef tartare, shallots, cornichons, truffled egg yolk, Hendersons X Manchester Stories house dressing

SALMON
London cure oak-smoked salmon, lime, dill & capers, crème fraîche, melba toast

CHAPTER II

SEA BREAM
Pan-seared Brixham sea bream, fregola, garlic prawns, tarragon, lobster bisque, smoked Avruga caviar

CHICKEN
Lemon & herb roast corn-fed chicken supreme, chicken and tarragon pie, wilted spinach, lemon thyme jus

GARDEN VOL-AU-VENT *(VG)*
Puff pastry vol-au-vent, salad of wild garlic, courgette & samphire, Earl Grey datterini tomatoes, aubergine, plant-based 'nduja arrabbiata

RUMP STEAK *300G*
Aged Aberdeen angus beef rump *+£5 supplement per person*

CHAPTER III

MILLIONAIRE'S MADELEINES *(V)*
Warm sticky toffee madeleines, chocolate drops, caramel sauce, rum & raisin ice cream

STRAWBERRIES & CREAM *(VG)*
Vanilla and oat panna cotta, Kent strawberries, elderflower, meringue

CAMBRIDGE BURNT CREAM *(V)*
Vanilla crème brûlée, thyme roasted apricot, burnt honey ripple sorbet

DISCOVER MORE

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(v) - Vegetarian | (vg) - Vegan

(v/vg on request) - Vegan on request.

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 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. All prices include VAT. A discretionary 15% service charge will be added to your final bill.