20. STORIES

To Start

SOURDOUGH BREAD 6.5
Salted French butter

OLIVES *(VG)* 6.5
Nocellara

CAVIAR *10G* 40
Stories No2 Oscietra caviar, crème fraîche, blinis

STARTERS

TUNA 19
Yellowfin tuna sashimi, spiced plum sauce, sesame white radish remoulade, soy and lime dressing

TARTARE 18
Hand-cut grilled Aberdeen Angus beef tartare, bone marrow mayonnaise, shallots, cornichons, Henderson's x Manchester Stories house dressing

SALMON 18
London-cured oak smoked salmon, lime, dill and capers, crème fraîche, melba toast, Avruga caviar

PRAWN 22
Butterflied tiger prawns à la plancha, garlic and chilli butter, lemon aioli

CAULIFLOWER *(VG)* 14
Roasted cauliflower velouté, florets, Granny Smith apple, black garlic, croutons

CRAB 18
Cornish white crab salad, cucumber, radish, coriander, avocado, yoghurt crisp, chilled coconut and tamarind sauce

TRUFFLE BRIE *(V)* 20
Honey caramelised truffle Brie, London Stories hash brown, spiced cranberry chutney, black truffle and beetroot

MAINS

SEA BREAM 36
Pan-seared Brixham sea bream, fregola, garlic prawns, tarragon, native lobster bisque, smoked Avruga caviar

CHICKEN 35
Corn-fed chicken supreme, white cabbage lyonnaise, truffled potatoes, king oyster mushroom, smoked English ham and wine

GNOCCHI *(VG)* 25
Rice flour gnocchi, kale pesto emulsion, roast pumpkin, crispy chilli brussel sprouts, toasted pine nuts, fried kale

STONE BASS 36
Brixham stone bass, chilli and anchovy butter, piquillo peppers, Norfolk brassicas, brown crab

LAMB 38
Birmingham Stories Balti lamb cutlet, lamb cannon, parsnip purée, madras dauphinoise, lamb cumin sauce

FORAGE BASKET *(VG ON REQUEST)* 26
Puff pastry vol-au-vent, roast shallots, panko fried hen's egg, creamed white wine winter mushrooms, tarragon

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.

PORTERHOUSE *1KG* 110
Grass-fed Hereford Black Angus T-bone, baby gem wedge salad, fries

LOBSTER *HALF* 49 | *WHOLE* 95
Native lobster, garlic and parlsey butter, baby gem wedge salad, fries

CHATEAUBRIAND 95
30+ day aged, grain-fed signature Angus Red Chateaubriand, baby gem wedge salad, fries

GRILL

FILLET *240G* 48
30+ day aged, grain-fed signature Angus Red fillet

SIRLOIN *(H) 280G* 38
30+ day aged, grain-fed signature Angus Red sirloin

RIB EYE *(H) 300G* 46
30+ day aged, grain-fed signature Angus Red ribeye

RUMP STEAK *(H) 350G* 35
30+ day aged, grass-fed Aberdeen Angus rump
For every rump steak sold, we will donate £1.50 to the 'Not For Sale' movement

SAUCES 5

BÉARNAISE | STORIES STEAK SAUCE
PEPPERCORN | STORIES VERDE

SIDES

TOMATO *(VG)* 8
Winter tomato, Williams pear, vanilla olive oil dressing

PARSNIPS *(VG ON REQUEST)* 7
Maple glazed parsnips, bacon crumb

GREEN BEANS *(V) (VG ON REQUEST)* 8
Extra-fine green beans, tarragon butter

TRUFFLE MASH *(V)* 9
Creamed truffled potatoes

SPINACH *(VG)* 7
Wilted baby spinach, chilli, garlic, lemon

FRIES *(VG)* 7
Garlic and rosemary sea salt
Add truffle and Parmesan +4

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

All prices include VAT at the current rate. A discretionary 13.5% 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.