

20.  
STORIES

*Canapés £3 each*

FISH

Salt cod brandade beignets

Spiced whitebait, smoked cod's roe  
& puffed pork skin

Nori rice cracker, cured salmon,  
wasabi & caviar

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VEGETABLE

Parmesan gougeres, truffle cream

Truffle macaroni squares

Tomato & red pepper gazpacho,  
basil jelly

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MEAT

Pork rilette, smoked apple purée

Smoked chicken & tarragon terrine,  
celeriac remoulade

*Canapés £5.5 each*

FISH

Squid ink & Tapioca cracker, pickled baby  
squid, smoked red pepper & basil

Dill cured salmon, cucumber & crème fraîche

Smoked eel & apple, beetroot reduction

Deep fried oyster, olive oil hollandaise  
& red wine reduction

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MEAT

Ham hock Scotch eggs, piccalilli mayonnaise

Mini toasted medium rare roast beef  
sandwich, horseradish coleslaw  
& crisp onions

Pork cheek bonbons

Steak tartare with caper berry purée

Jabugo ham, onion Lyonnaise  
& fried quail's egg

Oxtail doughnuts, bone marrow emulsion

Duck liver & foie gras parfait,  
toasted brioche, Muscat grape chutney

Please inform your waiter of any allergy or  
dietary requirements when making your order.  
Prices include VAT at 20%. 12.5% discretionary  
charge will be added to your bill.

*All of our produce comes straight  
from our own farm in Cheshire to  
your plate in Manchester.*