

BEGINNING

Pork cheek bon bons, smoked apple purée	5
Parmesan gougères, truffle mousse	4
Vegetable crudités, creamed blue cheese	4
Nocellara olives	3
<i>Selection of dips</i> , sourdough croutes	3 each
Basil pesto / Black olive tapenade / Aubergine caviar / Pickled red pepper	

STARTERS

Steak Tartare, traditional garnish	9.5
Veal carpaccio, crisp parsnip & pear salad	8
Duck liver & foie gras parfait, Muscat grape chutney	7.5
Hand raised game pie, pistachio, prune & quince	7.5
Smoked eel & apple salad, beetroot reduction	7.5
Crab Thermidor	9
Cured salmon salad, orange, fennel & beetroot	6.5
White onion & Parmesan soup	6
Grilled heritage beetroot salad, baked figs & mustard leaves	6
Baked onion & thyme filo tart, balsamic shallots	6

GRILL

Dry aged pork chop	25
Bone marrow burger, 5oz / 8oz <i>Burger toppings</i>	8 / 12
Beef cheek, mushroom & onion ring	6
Chilli, avocado & fried egg	4
<i>Yorkshire beef, 21 day dry aged</i>	
Sirloin, 10oz / 14oz	27 / 32
Rib-eye, 10oz / 14oz	30 / 35
Rump cap, 8oz / 10oz	22 / 26
<i>Rare breed beef, 32 day dry aged</i>	
Sirloin, 10oz	32
Fillet, 8oz	35
Rib-eye, 10oz	32
<i>Sharing</i>	
Wing rib, 42oz	76
Chateaubriand, 16oz	76

SAUCES

Peppercorn	2.5
Béarnaise	2.5
Port & Stilton	3
Bone marrow & shallot	4
Truffle & Madeira	4
White Port & foie gras	4

MAINS

Cottage pie, roasted celeriac & garlic purée	10
20 Stories fish pie	12.5
Poached haddock, curried cauliflower, pickled raisins	12.5
Cod cheek fish & chips	12.5
Pumpkin pomme Anna, truffle,	15
Ribblesdale goat's cheese	

SHARING MAINS

Best end of Herdwick lamb, potato dauphinoise	42
Braised lamb hot-pot pie, red cabbage	28

SIDES

Grilled mushrooms	3
Onion rings	3
Grilled tenderstem broccoli	3.5
Beef dripping chips	4
Buttery mash potato	4
Parmesan & truffle fries	4

SALADS

(Small / Large)

Classic Caesar	4 / 8
Rocket & Parmesan	4 / 8
Blue cheese, chicory, pear & walnuts	4 / 8
Tomato & basil	4 / 8
20 Stories salad	4 / 8

DESSERTS

Manchester tart	6.5
Chocolate fondant, in-side out rocky road ice cream	6.5
Vanilla panna cotta, bramble & apple	6.5
Pecan praline & pear choux bun	6.5
Apple Tarte Tatin, vanilla ice cream - for 2 people	15
Selection of cheeses	12

3.
FROM ONE PLOT IN
CHESHIRE TO 20 STORIES
IN MANCHESTER

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

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