

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

VEGETABLE

Parmesan gougeres, truffle cream

Truffle macaroni squares

Tomato & red pepper gazpacho,
basil jelly

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

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

We serve pasteurised and unpasteurised cheese.
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.*