

20. STORIES



STARTER

Ham hock terrine, piccalilli mayonnaise, soft boiled egg
Hispi cabbage and kale salad, crushed pecans and house dressing
Smoked mackerel mousse, carrot pickle, sourdough

MAIN

Button Mushroom and pine nut linguini, cavolo nero
Scottish rope grown Mussels, cider sauce, apple marigold
Rose veal ribeye, laco fermented summer cabbage, spiced sourdough bread
sauce*

DESSERT

Banana caramel choux bun and bitter chocolate sauce
Manchester tart and raspberries
Brie, chutney and toast

2 courses and a glass of Chandon £25

3 courses and a glass of Chandon £30

*A dish made using surplus ingredients – helping to tackle food waste and as part of our ‘Waste Not, Want More’ January 2019 campaign in partnership with The Felix Project.



Available Monday-Friday 12pm-2.30pm | Monday-Thursday 5.30pm-7pm, up to 9 guests.
Advance booking required.

Before ordering please speak to our staff about any food allergies and intolerances.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs and unpasteurized cheese may increase your risk of foodborne illness.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.