

# 20. STORIES

## STARTERS

Leek & potato velouté, poached smoked haddock, herb oil	9
Ham hock salad, peas & capers	11
Chicken liver parfait, Muscat grape chutney	10
Honey smoked duck, goats cheese mousse & sourdough	12
Roasted scallop, white chocolate & truffle risotto	16
Jerusalem artichoke mousse, truffle & pickled mushrooms (V)	10
Roasted French pumpkin, sorrel & sage salad (V)	10
Seared tuna, pickled apple & citrus	12
Beetroot cured salmon tartare, dill mayo	10

## MAINS

Braised oxtail pie & roasted onion puree	24
Herb roasted chicken breast, choucroute with smoked sausage & broccoli	28
Roast duck, blackberry & gin, kale & beetroot salad	32
Butter poached halibut, sprouts & chestnuts	32
Pumpkin pomme Anna, truffle, goat's cheese flan (V)	17
Monkfish, bourguignon & roast onion mash	29
Whole dover sole with sauce grenobloise	55

## MAINS TO SHARE

Game pie, braised red cabbage	42
Rack of lamb & Dauphinoise potato	55
Rack of pork with belly & pig's cheeks, apple sauce & crackling	55
Chateaubriand, 16oz	72
Grilled wing rib of beef, 42oz	78
Whole Sea Bass, stuffed with fennel & buttered linguine	64

## HOMELY CLASSICS

Cottage pie	12.5
Fish pie	13
Cod cheek and chips	12.5
20 Stories bone marrow 8oz burger (cooked to medium well)	12
<b>Burger toppings</b>	
Beef cheek, mushroom and onion ring	6
Chilli, avocado & fried egg	4
(v)- vegetarian	

## 11. Manchester Born and bread

The restaurant's name is inspired by the history, culture, icons and music that have influenced Manchester and the North West's own stories.

## STEAKS FROM THE GRILL

### Yorkshire beef, 21 day dry aged

Sirloin, 10oz / 14oz	29 / 34
Ribeye, 10oz / 14oz	30 / 36
Rump cap, 10oz	24

### Heritage beef, 32 day dry aged

Sirloin, 10oz	30
Fillet, 8oz	40
Ribeye, 10oz	31

## SAUCES

Peppercorn	4.5
Blue cheese & bone marrow	6
Béarnaise	3
Port & Stilton	4.5
Cepes Bourguignon	7.5
Blue cheese & bone marrow	6

## SALADS & SIDES

Caesar salad (add chicken – supplement 3/6)	4/10
Brussels sprouts with bacon	3.5
Triple cooked chips	3.5
Chicory, pear, blue cheese & walnut salad	4/8
Chantenay carrots	3
Buttery mashed potato	3
Wilted spinach	4.5
Garden peas & mint	3.5
Grilled mushrooms	3.5

PLEASE ASK YOUR SERVER FOR OUR

## DESSERT MENU

## TERRACE SHARING PLATTERS

FISH £45	MEAT £40
VEGETARIAN £35	CHEESE £45

## OPENING TIMES

Lunch	Dinner
Monday to Thursday 12noon till 2.45pm	Monday - Thursday 5.30pm till 10.15pm
Friday & Saturday 12noon till 3.00pm	Friday to Saturday 5.30pm till 10.45pm
Sunday – 12noon till 7.45pm	

## BAR

Sunday to Wednesday  
12noon till 12midnight

Thursday to Saturday  
12noon till 2am

Join us from 9pm every Wednesday  
for acoustic live music

Friday and Saturday with  
DJs from 10pm

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.