

A LA CARTE

STARTERS

Crab & prawn cocktail, spiced Marie rose sauce	10.5
Ham hock & duck liver terrine, pea mousse, Sauternes jelly & brioche	9.5
White port poached chicken ballotine, hazelnut & apple salad	9
Heritage tomato, frozen goat's cheese & pumpkin seeds dressing (V)	9.5
Raw and cooked vegetables whipped feta cheese & black olives (V)	8

MAINS

Roasted cod, smoked eel tortellini, samphire, eel cream & herb oil	24.5
Confit sea trout, Savoy cabbage, cured salmon & horseradish cream	26.5
Cumbrian pork chop, grilled peaches, balsamic red onion & leek purée	22.5
Baked ratatouille, smoked burrata & glazed aubergine (V)	18
Ox cheek 'Stew & dumpling'	15
Beer battered fish & chips, mushy peas, tartare sauce	16
20 Stories bone marrow burger, brioche bun, salad & burger relish	15
Burger toppings	
BBQ pulled pork & apple coleslaw	6
Chilli, avocado & fried egg	4
Maple cured bacon & cheese	4
Blue cheese & crispy onions	4

MAINS TO SHARE

Whole Sea Bass, Moroccan spiced vegetables & saffron couscous	58
Rack of lamb, pomme chateaux, oyster mushrooms & broad beans	60
Chateaubriand, 16oz	67

SALADS & SIDES

Caesar salad (add chicken – supplement 3/6)	5/10
Triple cooked chips	3.5
Rocket & parmesan, balsamic dressing	4
Cauliflower cheese	4.5
Chantenay carrots	3
Green beans, sweet pickled shallots & garlic	4.5
Grilled mushrooms	3.5

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.

SUNDAY SET MENU

3 COURSES £29.50

STARTER

Courgette & blue cheese soup (V)
Moules marinere & sourdough
Crispy duck salad, soy & sweet chilli dressing

MAINS

Roast topside of beef/ pork belly with traditional roast garnish (until 5pm)
Beef & onion pie, mashed potato & gravy
Pan fried salmon, green beans, black olives, ratatouille dressing
Charred butternut squash steak, spring onion, smoked burrata & raisin vinaigrette

DESSERTS

Gingerbread, gingerbread crumb, crème Anglaise
Peach Mousse & seeded flapjack
Manchester tart, raspberry coulis

STEAK MENU

FROM THE ROBATA GRILL

Yorkshire beef, 21 day dry aged

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

SAUCES

Peppercorn	4.5
Béarnaise	3
Port & Stilton	4.5

TOPPINGS

Bourguignon	7.5
Blue cheese & bone marrow	6
Smoked foie gras & duck egg	10

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.