

24. STORIES

SIGNATURE MENU

3 COURSES
FOR £75

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@24STORIESBHAM

(v) - Vegetarian | (vg) - Vegan

(v/vg on request) - Vegan on request.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. All prices include VAT. A discretionary 12.5% service charge will be added to your final bill.

CHAPTER I

TARTARE

Hand-cut raw Aberdeen Angus beef tartare, shallots, cornichons, truffled egg yolk, Henderson's × Manchester Stories house dressing

ASPARAGUS (VG)

Wye Valley asparagus, wild garlic & mint pico de gallo, brick pastry tartlet of English peas, white bean & tahini

TUNA

Yellowfin tuna sashimi, roasted sesame emulsion, togarashi spice, white radish, soy and lime dressing

TOMATO (VG)

Isle of Wight tomatoes, tomato & elderflower sorbet, pepper & courgetti ratatouille, chilled Virgin Mary

CHAPTER II

STONE BASS

Brixham stone bass, chilli & anchovy butter, piquillo peppers, Norfolk brassicas, brown crab

RIB EYE (H) 300G

Aged Aberdeen Angus ribeye, béarnaise, fries

LAMB

BBQ Suffolk lamb rack, lamb shoulder bon bon, sauce vierge, grilled tenderstem broccoli, basil lamb jus

GNOCCHI (VG)

Rice flour gnocchi, new-season Lincolnshire peas, Jersey Royal écrasé, morel mushrooms

PORTERHOUSE 1KG

FOR TWO Grass-fed Hereford Black Angus T-bone, baby gem wedge salad, fries +£35 Supplement per person

CHAPTER III

MILLIONAIRES MADELEINES (V)

Warm sticky toffee madeleines, chocolate drops, caramel sauce, rum & raisin ice cream

STRAWBERRIES & CREAM (VG)

Vanilla and oat panna cotta, Kent strawberries, elderflower, meringue

CAMBRIDGE BURNT CREAM (V)

Vanilla crème brûlée, Yorkshire rhubarb, ginger biscuit crumble

CHEESE PLATE

Selection of three British cheeses - pear chutney, crackers, grapes; Driftwood goat's cheese, Montgomery's Cheddar, Irish Cashel Blue