

## FOR THE TABLE

**Gordal marinated olives**  
lightly spiced **VE**  
6

**Warm sea salt and rosemary focaccia**  
aged balsamic glaze and olive oil **V**  
5

**Oven roasted baby chorizo**  
romesco dipping sauce  
7

## SMALL PLATES

**Sweetcorn and rotisserie chicken soup**  
warm sea salt and rosemary focaccia  
7

**Manchester Gin-cured salmon**  
pickled fennel and cucumber salad,  
creamy citrus emulsion  
12

**Sun-dried tomato and basil arancini**  
pumpkin pesto, olive halves **VE**  
7

**Pressed rotisserie chicken terrine**  
piccalilli sauce, warm sea salt and rosemary  
focaccia  
8

**Steamed mussels**  
white wine and shallot cream sauce,  
warm sea salt and rosemary focaccia  
10

**Crispy rosemary gnocchi**  
romesco sauce, spinach, cheese, asparagus,  
cherry tomato, crispy seeded tuile **V**  
8

## STORE STREET SIGNATURES

All of our signature dishes come with a choice of side

**8oz beef striploin steak**  
Pomme Anna wedge, pickled courgette,  
roasted bone marrow oil  
32

**Rotisserie corn fed half chicken**  
thyme chicken gravy  
21

**Pan fried lamb rump**  
rosemary and Parmesan gnocchi,  
herbed carrot, mint oil  
27

**10oz rib eye steak**  
grilled portobello mushroom and cherry  
tomato, peppercorn sauce  
34

**Rotisserie corn fed whole chicken**  
thyme chicken gravy and two sides  
39

**Chargrilled leeks**  
baked hasselback potato, saffron  
velouté, green oil **VE**  
19

## STORE STREET CLASSICS

**Classic rotisserie chicken Caesar**  
little gem lettuce, Parmesan shavings,  
focaccia croutons, anchovy fillet, soft  
poached egg, Caesar dressing  
17

**Store Street beef burger**  
streaky bacon rasher, melted cheese,  
lettuce, tomato, house burger sauce,  
gherkin, beer sourdough bun, fresh cut fries  
21

## FROM THE SEA

**Pan fried fillet of sea bream**  
steamed mussels, sautéed pancetta, garden  
peas, fondant potato, basil velouté  
20

**Poached fillet of salmon**  
baked hasselback potato, spinach,  
samphire, fennel, salsa verde  
23

## GARDEN FUSION

**Spring tagliatelle**  
tenderstem broccoli, shallot, spinach,  
courgette, leeks **V**  
16

**Asparagus and broad bean risotto**  
garden peas, vegan mozzarella,  
crispy courgette, lemon **VE**  
17

## SOMETHING ON THE SIDE?

**Sautéed garlic and herb mushrooms**  
with shallots **V**  
7

**Sautéed pancetta with hispi cabbage**  
sliced sugar snap peas  
7

**Triple cooked hand cut chips**  
with sea salt **V**  
6

**Tenderstem broccoli**  
with toasted hazelnuts **V**  
7

**Pomme Anna**  
roasted bone marrow oil  
6

**Crispy courgette fries**  
with sea salt **V**  
6



**V - Vegetarian VE - Vegan**

Food allergies and intolerances: Please inform your server before ordering if you have a food allergy or intolerance. All food is prepared in an area where allergens are present. All items are subject to availability and all weight is approximate uncooked weights. All prices are inclusive of VAT at the current rate. A 10% discretionary service charge will be added to your bill. Any discretionary gratuities will be distributed in full to our team members. Please note, all prices are listed in GBP