BACK IN THE GOLDEN DAYS of the 19th century, Manchester was a powerhouse of the Industrial Revolution, and a young Queen Victoria reigned over a vast sprawling empire that exported its goods around the globe.

In the year 1842, the city was agog with excitement at the opening of yet another great innovation... a grand new railway station on Store Street, in the very heart of the city. The effect was sudden and stunning, and the word on everyone's lips was 'exchange'.

The exchange of goods coming in and goods going out. The exchange of money and contracts. Trade with a frequency and speed that was unheard of.

All making Store Street synonymous not only with commercial exchange, but social exchange that totally transformed lives - with new ideas coming in from the four corners of the world. Now, in the 21st century, another but very different 'exchange' is coming down the tracks. One that will deliver its own dynamic impact on this great cosmopolitan city.

**WELCOME TO STORE STREET EXCHANGE**

The Store Street Exchange, featuring the Store Street Craft Bar. Open day through to night. A place for seeing people. For exchanging ideas, exchanging news and views on what’s happening in life. Exchanging the conventional for a radically different slant on chilling out. A stunning foodie theatre, dramatically lit, playing with textures from concrete to marble, experimenting and pushing back boundaries. Where the service is always friendly, but never casual. Where the food has to be tasted to be believed.

Food and drink that becomes a performance art, with rotisserie chicken being cooked on show. Tender steaks with a taste beyond words. Local produce, freshly picked, bursting with natural flavours. Sip and savour the sheer exhilaration. You’re at Store Street Exchange.

**THE STORE STREET EXCHANGE, FEATURING THE STORE STREET CRAFT BAR. A BAR AND RESTAURANT OPEN DAY THROUGH TO NIGHT.**

@StoreStreetManchester @StoreStreetMcr @StoreStreetMcr
### Food Menu

**STARTERS**

- Artisan breads, Fussels rapeseed oil, aged balsamic 3.95
- Rotisserie chicken, charred corn, avocado 7.00 / 13.95
- Spiced Cornish crab & avocado on toast, pickled cucumber 7.95
- Bistrot Padró peppers, Anglessey sea salt 4.75
- Herb crusted Portobello fries, Harrogate Blue dip 4.95
- Bury black pudding fritters, Stokes brown sauce 3.95
- Mussels, cooked in cider, flame-grilled bread 8.95
- grilled shell-on tiger prawns, rock salt, chimichurri 8.50

**SALADS**

Served as a starter or a main course

- Caesar salad, rotisserie chicken, soundough croutons, anchovies, shaved Parmesan 7.00 / 13.95
- Heirloom tomato, buffalo mozzarella, basil, Caesar salad, rotisserie chicken, sourdough
- Roast cauliflower, Moroccan spiced sweet potato, garlic, shaved Parmesan 14.95
- Potato gnocchi, wild mushrooms, baby spinach, baby gem, button onions 16.95
- Sea bream fillet, peas, Ramsay Ayrshire bacon, Roast garlic gravy 2.50
- Chimichurri 8.50

**FISH & VEGETARIAN**

- Sea bream fillet, peas, Ramsay Ayrshire bacon, baby gem, button onions 16.95
- Mussels cooked in cider, skin-on-fries 13.95
- Potato gnocchi, wild mushrooms, baby spinach, garlic, shaved Parmesan 14.95
- Roast cauliflower, Moroccan spiced sweet potato, chipkessa 12.95
- Seafood linguine, crab, prawns, mussels, chilli, white wine, parley 13.95

**CHARGRILL**

- Our meats are 21-day aged, supplied by award winning butcher Aubrey Allen - Served with skin-on-fries
- Boo Rump fillet 19.50
- 10oz Ribeye steak 26.95
- Boo Sirloin steak 24.95
- 12oz Balsamie chop 17.50
- 10oz Rose veal cutlet 27.50
- The Store Street Burger – Prime ground beef, Ramsay Ayrshire bacon, Montgomery’s Cheddar, club sauce, brioche bun, grain mustard slow, skin-on-fries 14.95

**SAUCES**

- Chimichurri 2.50
- Rooster 2.50
- Bearnaise 2.50
- Roast garlic gravy 2.50

**GRILL**

- Fussels rapeseed oil, aged balsamic 5.95 / 11.95
- Heirloom tomato, buffalo mozzarella, basil,
- Caesar salad, rotisserie chicken, sourdough
- Rotisserie chicken wings, rooster sauce starter 6.50 / main 12.50
- Beef rump roast 19.95
- Moroccan spiced shoulder of lamb, spiced aubergines 17.50

**ROTISSERIE**

- Goosnargh corn-fed chicken half 13.95 / whole 19.95
- Rotisserie chicken wings, rooster sauce starter 6.50 / main 12.50
- Beef rump roast 19.95
- Moroccan spiced shoulder of lamb, spiced aubergines 17.50

**SIDES**

- Skin-on-fries 3.75
- Tiger fries – sweet potato & skin-on-fries 3.95
- Rotisserie potatoes, bone marrow 3.75
- Peas, Ramsay Ayrshire bacon, baby gem, button onions 4.50
- Herb-crusted Portobello fries, Harrogate Blue dip 4.95
- Chorizo on the corn, lime, pepita poppy butter 3.75
- Creamy mash 3.75
- Roast garlic gravy 4.95
- Tender stem broccoli, lemon, toasted almonds 4.50
- Grain mustard slow 2.95
- Baby gem, lemon & herb dressing 3.50

**DESSERTS**

- Melt in the middle chocolate pudding, salted caramel ice cream 6.00
- Lemon & mascarpone cheesecake, raspberries 6.00
- Steamed ginger Parkin pudding, vanilla custard 6.00
- Eton mess, seasonal berries 6.00
- Local artisan cheeses, onion chutney 8.95

**SELECTED WINES**

- Selection of local artisan ice creams
- One scoop 2.95, two scoops 3.95, three scoops 4.95

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**STORE STREET STORIES WE HAVE UNCOVERED**

**Piccadilly Station**

The opposite restaurant and bar, was originally named Store Street when it opened in 1842, before it became London Road Station, and finally Manchester Piccadilly. Now the story of Store Street is to be reborn, as we celebrate its heritage by digging deep into the history of this fascinating and important part of the city.

From fields and scandal through fire, industry, rail and canal and via famous sportswear and traditional pubs, this is one area of Manchester city centre, that’s seen it all...

**The Coach and Horses**

Sat under the south east of the hotel is the site of the famous Coach and Horses pub. The attractive building dated back to the early 19th century. Rumour has it that Karl Marx would get off the train at London Road Station (now Piccadilly) and meet his chum, and co-author of The Communist Manifesto, Friedrich Engels, in the pub. One regular recalls a conversation with the landlord Bill O’Reilly, who operated the pub as a freehouse. As with Store Street Craft Bar, he was proud of his beer selection, but on one occasion locals were puzzled by his decision to include a particularly bland beer on the bar. They asked him why. “The brewery gave me a 7/11” was Bill’s laconic reply which settled the question. The Piccadilly story is one which is full of transformations, innovations and wild and wonderful people. Now the next chapter is about to unfold as the Store Street Exchange and Store Street Craft Bar roll into town – a venue that is inspired by Manchester’s past and committed to its future. Expect plenty more tall stories to come.

**Land For Sale 1823**

Advertised in the Manchester Guardian, 5 July 1823: “To be sold by private contract, for building upon, subject to a chief rent. ALL, that valuable PLOT, PIECE, or PARCEL of LAND or VALUABLE PLOT, PIECE, or PARCEL of LAND or GROUND, situate, lying, and being in Manchester, near to, and adjoining a certain street, London Road, and on another side, part of Auborn Street. The Plot of Land (is) remarkably adapted for Shops or Warehouse, and the back part of it for Cottage-houses, which (in this neighbourhood) are much wanted.” It hadn’t occurred to Mr William Norris, Solicitor, Old Exchange, King Street, Manchester, to propose a hotel or restaurant. For what had been, until very recently, meadowland on the fringe of the city that would come later.
### Small Plates
4.50 each or 3 for 12.00
- Calsorn, lemon aoli
- Grilled shell-on tiger prawns, rock salt, chimichurri
- Spanish olives
- Mini chorizo sausage
- Chicken koftas
- Bruschetta, tomato & coriander salsa

### Starters
- Rotisserie chicken & sweetcorn soup 5.95
- Chef’s soup of the day 5.95
- Herb crusted Portobello fritters, Harrogate Blue dip 4.95
- Bury black pudding fritters, Stokes brown sauce 3.95
- Blistered Padrón peppers, Anglesey sea salt 4.75

### Sandwiches
- The Store Street Club – Rotisserie chicken, Ramsay Ayrshire bacon, egg, baby gem, tomato on rustic bread, skin-on-fries 13.95
- Classic sandwiches are served on either white, brown or gluten-free bread with sea salted crisps 6.95
- Baked ham, Croston Manor Cheddar, onion chutney
- Tuna mayonnaise, baby spinach, red onion
- Buffalo mozzarella, tomato, flame-grilled peppers, rocket
- Rotisserie chicken salad, avocado mayonnaise

### Larger Plates
- Manchester IPA beer battered cod, mushy peas, hand-cut chips, tartare sauce 13.95
- Cauliflower mac & cheese, garlic crumb 12.95
- Mussels cooked in cider, skin-on-fries 13.95
- Potato gnocchi, wild mushrooms, baby spinach, garlic, shaved Parmesan 14.95
- Chicken & ham pie, creamed potatoes, roast garlic gravy 13.50
- Chicken & ham pie, creamed potatoes, roast garlic gravy 13.50

### Craft Burgers

### Sides
- Skin-on-fries 3.75
- Tiger fries – sweet potato & skin-on-fries 3.95
- Baby gem, lemon & herb dressing 3.50
- Grain mustard sauce 2.95
- Cheddar corn on the cob, lime paprika butter 3.95

### Desserts
- Melt in the middle chocolate pudding, salted caramel ice cream 6.00
- Lemon & mascarpone cheesecake, raspberries 6.00
- Selection of local artisan ice creams

### Craft Bar Menu
Available from 11AM

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Teddy Wells, The Fighting Pooch

In a pub now long gone from London Road, there was once a celebrity dog. He was a Manchester Terrier and a natty dresser. He would sport a sharp little cap secured under his jaw, sit on a stool at the end of the bar and sip beer from a ashtray. He was a celebrity ratter, his fame being denoted by the honour of a first and second name. This dog was called Teddy Wells. Before satellite TV and sports on the screen, one pub pastime was to release a sack of live rats in the pub yard and time a dog on how long it took to kill a given amount of the rodents. In the 1890’s Teddy Wells killed 30 rats in 26.5 seconds, which was deemed a national record.

Find your inner celebrity pooch. Try another of our signature cocktails the “TEDDY WELLS’ THE FIGHTIN’ POOCHE”...

Money CAN Buy You Love

The two principal streets behind the Store Street Exchange are named Aytoun and Minshull. They are named after Barbara Minshull and Roger Aytoun. Aytoun came to Manchester from Scotland in 1769, was 6ft 4”, handsome and in full military uniform even though he wasn’t in the army. At Kersal Races in Salford, he wowed Barbara Minshull, one of the wealthiest people in the North West, owning much of the land in Manchester, including the DoubleTree by Hilton site. Three weeks later they married. It was a scandal. Aytoun was in his twenties, Minshull was 65. She survived another 14 years. During this time, and subsequently, Aytoun squandered Minshull’s fortune on wine, women and recruitment. Finally his military aspirations were met when he raised a Manchester volunteer regiment which fought at Gibraltar in the wars with Napoleon. One of Aytoun’s recruitment methods was brawling in pubs. If the fight was won, the loser had to join his regiment. Aytoun gained a nickname from this, “Spanking Roger”.

Why not try our signature cocktail “THE SPANKING ROGER” bringing back a sip of history.

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**CRAFT BAR MENU**

0161 242 1000

www.storestreetmanchester.co.uk
JOHNSON & SWARBRICK

ROTISSERIE CHICKEN AND CRAFT BEERS, CHEERS!

Johnson & Swarbrick, established in 1985, are the UK’s foremost poultry producer. A family owned and operated business whose motto is ‘a happy bird is a tasty bird’. Their famous corn-fed Goosnargh chicken and duck is supplied to the finest chefs around the country, including Nigel Haworth of Northcote Manor, Mark Hix of Hix Restaurants, Chris and Jeff Galvin of Galvin Restaurants and Sydney Aldridge of Fortnum and Mason, confirming the quality of the poultry is second to none.

Reg, ‘the poultry legend’ certainly put his home village of Goosnargh, Lancashire on the map. It all started in 1987 when he met a young chef called Paul Heathcote who had just come out of the London scene, moved back up north and was looking for an English corn-fed chicken. Reg took up this challenge. With much time and work invested, he finally came up with the Goosnargh corn-fed chicken, becoming the famous product it is today and setting the benchmark in the industry. Paul was then joined by Nigel Haworth on the tasting panel as Reg continued to explore how to grow the poultry business. Goosnargh corn-fed chickens were the first poultry produced by Johnson & Swarbrick in the 80’s. Grown at a slower, natural rate for up to 8 weeks, giving them a deep intense flavour once cooked.

We are proud to announce that we’ll be working with Manchester brewery, JW Lees, who’ll be supplying a cracking range of their very best and most iconic brews for the bar and restaurant.

This will include Manchester Pale Ale, the sale from every pint of which will include a 10p donation to Forever Manchester.

With such a popular beer selected for this charitable partnership, the bar expect this to add up to a great contribution to the charity over the coming years.

Forever Manchester is the community foundation for Greater Manchester and as such funds amazing projects right here in our own neighbourhoods, meaning that Store Street’s donations will be invested into the local community. Store Street will have their own charitable fund, which will especially focus on assisting homeless projects.

For a private event, Sky Lounge is the ultimate destination with stunning views of the city and bespoke packages available.

Call 0161 242 1010 for more information.

www.storestreetmanchester.co.uk
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A ROOM WITH A VIEW

For a private event, Sky Lounge is the ultimate destination with stunning views of the city and bespoke packages available.

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