

20. STORIES

STARTERS

Cauliflower soup & sourdough
Baby baked beetroot, goats cured & orange
Ham hock terrine, piccalilli mayonaise

MAIN COURSES

Pork belly, pickled giroles & hazelnut
Olive oil poached salmon with Jerusalem artichokes,
slow cooked shallots & Buckler sorrel
Pumpkin pomme Anna, truffle & goats cheese flan

DESSERTS

Lemon cheesecake, blood orange sorbet
Mango bavaois, green tea & black sesame
Manjari chocolate tart & pistachio ice cream

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Brachetto D'Acqui, Alasia, Italy, 2017 - 4.90 (75ml)

2 COURSES £22.50 / 3 COURSES £27.50

AVAILABLE MONDAY-FRIDAY (EXCL BANK HOLIDAYS)

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.