

STARTERS

Leek & potato velouté, poached smoked haddock, herb oil	9
Ham hock salad, peas & capers	11
Chicken liver parfait, Muscat grape chutney	10
Honey smoked duck, goats cheese mousse & sourdough	12
Roasted scallop, white chocolate & truffle risotto	16
Beetroot cured salmon tartare, dill mayo	10
Seared tuna, pickled apple & citrus	12
Jerusalem artichoke mousse, truffle & pickled mushrooms (V)	10
Roasted French pumpkin, sorrel & sage salad (V)	10

MAINS

Braised oxtail pie & roasted onion puree	24
Herb roasted chicken breast, choucroute with smoked sausage & broccoli	28
Roast duck, blackberry & gin, kale & beetroot salad	32
Butter poached halibut, cauliflower, mussels & wild mushrooms	32
Monkfish, bourguignon & roast onion mash	29
Whole dover sole with sauce grenobloise	55
Pumpkin pomme Anna, truffle, goat's cheese flan (V)	17
Orange glazed heritage carrot, pine nut crumb with Rapeseed hummus (V)	18

MAINS TO SHARE

Game pie, braised red cabbage	42
Rack of lamb & Dauphinoise potato	55
Rack of pork with belly & pig's cheeks, apple sauce & crackling	55
Chateaubriand, 16oz	72
Grilled wing rib of beef, 42oz	78
Whole Sea Bass, stuffed with fennel & buttered linguine	64

HOMELY CLASSICS

Cottage pie	12.5
Fish pie	13
Cod cheek & chips	12.5
20 Stories bone marrow 8oz burger (cooked to medium well)	12
<i>Burger toppings</i>	
Beef cheek, mushroom & onion ring	6
Chilli, avocado & fried egg	4

STEAKS FROM THE GRILL

Yorkshire beef, 21 day dry aged

Sirloin, 10oz / 14oz	29/34
Ribeye, 10oz / 14oz	30/36
Rump cap, 10oz	24

Heritage beef, 32 day dry aged

Sirloin, 10oz	30
Fillet, 8oz	40
Ribeye, 10oz	31

SAUCES & TOPPINGS

Peppercorn	4.5
Béarnaise	3
Port & Stilton	4.5
Cepes Bourguignon	7.5
Blue cheese & bone marrow	6

SALADS & SIDES

Caesar salad (add chicken – supplement 3/6)	4/10
Kale with bacon	3.5
Triple cooked chips	3.5
Chicory, pear, blue cheese & walnut salad	4/8
Truffle Cauliflower cheese	6
Chantenay carrots	3
Buttery mashed potato	3
Wilted spinach	4.5
Garden peas & mint	3.5
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.