

## 20. STORIES

### STARTERS

Smoked & poached salmon terrine, baby beetroot & horseradish cream

Confit duck, chicory & blood orange salad

Celeriac soup, apple & stilton

### MAIN COURSES

Plaice fillet, buttered new potatoes, mustard hollandaise

Sweet cured bacon chop, puy lentils, sauerkraut & red wine sauce

Herb gnocchi, purple sprouting broccoli, pine nut & feta

### DESSERTS

Crème brûlée, pistachio biscotti

Red wine poached pear, almond cake, blackcurrant & liquorice ice cream

Honeycomb, Yellinson goats' curd & seed granola

~

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.