

## STARTERS

Jerusalem artichokes soup with mushroom brioche	9
Ham hock and trotter croquettes, gribiche & beet salad	12
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
Mosaic of slow cooked chicken and foie gras, black chanterelles, leek vinaigrette	12
'Brasicas' almond ricotta, broccoli, Romesco, kale, watercress pesto (V)	11
Roasted French pumpkin, sorrel & sage salad (V)	10

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## MAINS

Braised oxtail pie & roasted onion puree	24
Slow cooked pork belly, bubble & squeak, crispy hens' egg & pork skin crackers	30
Roast duck, blackberry & gin, kale & beetroot salad	32
Butter poached halibut, cauliflower, mussels & wild mushrooms	32
West Coast Cod, Braised Celery, Seaweed and Smoked Mackerel Cream	30
Baked whole lobster, garlic butter, burnt lemon & bernaïse	60
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
Beer battered fish & chips, mushy peas, tartare sauce	16
20 Stories bone marrow 8oz burger (cooked to medium well)	12
<b><i>Burger toppings</i></b>	
Beef cheek, mushroom & onion ring	6
Chilli, avocado & fried egg	4

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## 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.