

20. STORIES

STARTERS

Celeriac & horseradish soup
Chicken liver parfait, toasted sourdough
Beetroot cured salmon tartare, dill mayo

MAIN COURSES

Cod fillet, cauliflower pickled raisins & capers
Confit duck leg, furikaki, pak choi & spiced carrot puree
Wild garlic risotto, goats cheese & oyster mushroom

DESSERTS

Strawberry crème brulee & lemon thyme shortbread
Banana bread & butter pudding with custard & pecans
Rhubarb panna cotta & crème fraiche sorbet

2 COURSES £22.50 / 3 COURSES £27.50

AVAILABLE MONDAY-THURSDAY (EXCL BANK HOLIDAYS)

5:30PM – 6:45PM

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.