

## 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-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.