

20.
STORIES

STARTERS

Grape and almond chilled soup & apple (V)
Glazed ox cheek, truffle potato salad & mousse
Whitebait, lemon & garlic aioli

MAIN COURSES

Salmon fillet, asparagus, jersey royals & hollandaise
Bacon chop, Lyonnaise potatoes & spiced apple chutney
Truffle mac, gem lettuce & poached egg

DESSERTS

Strawberry crème brûlée, lemon thyme shortbread
Panna cotta, lemon curd, rhubarb & crème fraiche sorbet
Lemon tart, Italian meringue

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.