

20.
STORIES



SUNDAY MENU

STARTERS

Salmon ballotine & dill cream cheese
Seared scallops, pea mousse, sweet peas & mint oil (supplement £5)
Mosaic of slow cooked chicken, foie gras, black chanterelles & leek vinaigrette
Watercress soup & horseradish crème fraiche
Wye Valley Asparagus with truffle & hollandaise sauce (V)
Chicken liver parfait, chutney & sourdough
Ham hock & trotter croquettes, gribiche & beet salad
Crab, avocado, watermelon & pomegranate salad (supplement £ 5)

MAINS

Roasted topside of beef/rolled pork belly with Traditional garnish & Yorkshire puddings *
Corn fed chicken breast, truffle mac & cheese & poached egg
Lamb rump, coriander pilaf, kackhber salad & green chilli yoghurt
Beer battered fish & chips, mushy peas & tartare sauce
Duck breast, leg confit, charred tender stem & baby leek (supplement £8)
20 Stories fish pie, Gruyere & herb crust
Loch Duart Salmon, brown shrimp & celeriac risotto
Seabass fillet, crushed jersey royals, kalamata olive & tomato
Baby beetroot, quinoa & feta salad (V)

SIDES

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| Green beans sweet pickled shallot & garlic | 4 | Triple cooked chips | 4.5 |
| Chantaney carrots | 4.5 | Buttered Spinach | 4.5 |
| Grilled mushrooms | 4.5 | Buttered jersey royals | 4.5 |

DESSERTS

Buttermilk panna cotta, apricot & passionfruit
Sticky toffee pudding & vanilla ice cream
Lemon tart, meringue & raspberry
Chocolate brownie, popcorn & blackberry sorbet
Strawberry Brûlée, thyme & lemon shortbread
Cheese board (£6 supplement)

£29.50 for 3 courses

*** Available from 12noon until 3pm**

***Our steak menu is available from 3pm (please ask your waiter)**

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.