

20. STORIES

STARTERS

Pea & mint soup (VG)

Salmon terrine, dill crème fraiche & pickled cucumber

Crispy duck & Asian salad

MAIN COURSES

Courgette & beetroot salad with baked feta (VG)

Whole soy & honey glazed mackerel, horseradish & Jersey Royal potato salad

Cornfed chicken breast, summer vegetables & chicken velouté

DESSERTS

Seeded flapjack, cherries & clotted cream (VG)

Triple chocolate mousse & honeycombe (VG)

Strawberry Eton Mess (VG)

3 Courses £23.50

AVAILABLE MONDAY-THURSDAY (EXCL BANK HOLIDAYS)

17:30-18:30 AND 21:00-22:15

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.

For up to 8 guests only.

Advanced booking required.