

STARTERS

Pea & mint soup, goat's curd, lemon purée (V)	6.5
Crab & prawn cocktail, spiced Marie rose sauce	10.5
Seared Orkney scallops, curried cream, bhaji & apple	12.5
Ham hock & duck liver terrine, pea mousse, Sauternes jelly & brioche	9.5
White port poached chicken ballotine, hazelnut & apple salad	9
Heritage tomato, frozen goat's cheese & pumpkin seeds dressing (V)	9.5
Raw and cooked vegetables whipped feta cheese & black olives (V)	8
Roasted vegetables salad, radish, Agave nectar vinaigrette & granola crumble (VG)	7.5

MAINS

Roasted cod, smoked eel tortellini, samphire, eel cream & herb oil	24.5
Confit sea trout, Savoy cabbage, cured salmon & horseradish cream	26.5
Cumbrian lamb rump, peas, bacon & grilled gem lettuce	23
Highland red venison, Agave nectar baked figs, potato rosti	27.5
Cumbrian pork chop, grilled peaches, balsamic red onion & leek purée	22.5
Baked ratatouille, smoked burrata & glazed aubergine (V)	18
Orange glazed heritage carrot, pine nut crumb with Rapeseed hummus (VG)	16.5

MAINS TO SHARE

Whole Sea Bass, Moroccan spiced vegetables & saffron couscous	58
Rack of lamb, pomme chateaux, oyster mushrooms & broad beans	60
Chateaubriand, 16oz	67

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.

HOMELY CLASSICS

Braised lamb shoulder hotpot	16
Minced beef & onion pie	14
20 Stories fish pie, Gruyère & herb crust	15
Beer battered fish & chips, mushy peas, tartare sauce	16
20 Stories bone marrow burger, brioche bun, salad & burger relish	15
<i>Burger toppings</i>	
Beef cheek, mushroom & onion ring	6
Chilli, avocado & fried egg	4
Maple cured bacon & cheese	4

FROM THE ROBATA GRILL

Cooked over open charcoal

Yorkshire beef, 21 day dry aged

Sirloin, 10oz	30
Ribeye, 10oz	30
Fillet, 8oz	40

SAUCES

Peppercorn	4.5
Béarnaise	3
Port & Stilton	4.5

TOPPINGS

Bourguignon	7.5
Blue cheese & bone marrow	6
Smoked duck liver & duck egg	10

SALADS & SIDES

Caesar salad (add chicken – supplement 3/6)	5/10
Tenderstem broccoli	4.5
Triple cooked chips	3.5
Rocket & parmesan, balsamic dressing	4
Cauliflower cheese	4.5
Chantenay carrots	3
Buttered jersey royals	4.5
Green beans, sweet pickled shallots & garlic	4.5
Grilled mushrooms	3.5