

20. STORIES

STARTERS

Honey roasted parsnip soup (v)
Moules marinieres a la crème & sourdough
Chicken parfait, pear chutney & brioche

MAIN COURSES

Confit duck leg, Alsace bacon & Puy lentils
Sea bass fillet, crushed new potatoes, tomato & mussels ragù, herb crumb
Celeriac & black garlic risotto (v)

DESSERTS

Chocolate brownie & raspberry sorbet
Apple & blackberry crumble with pouring cream
Banoffee choux bun

3 COURSES 23.50

AVAILABLE MONDAY-THURSDAY (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.