

20.
STORIES

À LA CARTE MENU

Potato and rosemary sourdough & onion butter (V) 351kcal 4.5

STARTERS

Giant king prawns, garlic & chilli butter and aioli 617kcal 22

Broccoli soup, bell pepper, habanero & lemon (Vg) 61kcal 9.5

Seared pigeon breast, confit game croquette, beetroot & horseradish* 553kcal 17

Citrus cured salmon, yuzu & daikon salad, dashi and green onion 319kcal 17.5

Orange, fennel & chicory salad, lemon vinaigrette (Vg) 73kcal 14.95

Seared scallops, squid ink risotto, pickled kohlrabi, tomato concasse, nasturtium 355kcal 19.5

Pressed ham hock terrine, piccalilli and toasted sourdough 443kcal 12.5

MAINS

Leven Farm duck breast, caramelised celeriac, glazed chicory, spiced duck jus 711kcal 34.5

Roasted sea trout, samphire, violette potatoes, caper & herb butter 486kcal 28.5

Celeriac & truffle Wellington, truffled potato purée, truffle & olive tapenade (Vg) 435kcal 23.5

Venison loin, parsnip purée, savoy cabbage, redcurrant jus 444kcal 36

Spiced monkfish loin, puy lentils, spring cabbage, preserved lemon, red wine sauce 657kcal 32.5

Ras el hanout cauliflower steak, romesco, shallot, parsley & caper (Vg) 473kcal 24.75

Guinea fowl breast, beer braised onion, king oyster, sage potato purée, guinea fowl sauce 505kcal 28.5

GRILL

COOKED OVER CHARCOAL BRIQUETTES

Steaks are garnished with confit tomato, portabello mushroom, pickled shallot

35 days dry aged 9 oz Fillet 510kcal 48

35 days dry aged 10 oz Ribeye 768kcal 42

35 days aged 10 oz sirloin steak (Halal) 636kcal 38

FOR TWO

26 oz West farm Pork chop 1748kcal 48

Whole native lobster, garlic butter, truffle & parmesan fries 1776kcal 85

35 days dry aged 28oz Porterhouse steak 1316kcal 85

Black olive crusted full rack of lamb, Dijon mustard 1175kcal 85

SIDES

Thick cut chips (Vg) 619kcal 5.5

Truffle & parmesan fries 465kcal 5.5

New potatoes, yeast butter & parsley 248kcal 5.5

Sweet potato fries, lemon aioli (V) 714kcal 5.5

Tenderstem broccoli, caramelised red onion, capers & lemon 63kcal 5.5

Sautéed kale, smoked bacon 331kcal 5.5

Portobello mushrooms, garlic butter (V) 221kcal 5.5

Rocket salad, Parmesan & red onion (V) 99kcal 5.5

SAUCES

Peppercorn 158kcal 4.5

Béarnaise 179kcal 4.5

Port & Stilton 102kcal 4.5

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

All prices include VAT.

Adults need 2000 calories a day

12.5% discretionary service charge will be added to your bill

*Whilst we take every precaution, we cannot guarantee that all game birds and fowl are free of lead shot