

20.  
STORIES

A LA CARTE MENU

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

STARTERS

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

Broccoli soup, bell pepper, habanero & lemon (Vg) 33kcal 9.5

Seared pigeon, peas 'à la Française' & asparagus\* 551kcal 17

Citrus cured salmon, yuzu & daikon salad, dashi & green onion 317kcal 17.5

Heritage tomato, caper, olive & rocket salad, aerated tomato & Manchester gin, balsamic vinaigrette 125kcal 13.5

Pan fried scallops, fennel, apple & samphire salad, chilled buttermilk & dill sauce 355kcal 19.5

Pressed ham hock terrine, piccalilli, toasted sourdough 339kcal 12.5

MAINS

Seared Leven farm duck breast, borlotti bean fricassée, carrot, spiced duck sauce 421kcal 36

Pan fried stone bass, crab crushed Jersey Royals, baby fennel, lemon, caper & herb butter 608kcal 32

Beetroot Wellington, grilled market salad, honey & truffle vinaigrette 582kcal 23.5

Braised Westmore farm pork belly, fondant potato, charred leek, smoked pork sauce 784kcal 28

Spiced monkfish loin, puy lentils, spring cabbage, preserved lemon, red wine sauce 634kcal 32.5

Ras el hanout cauliflower steak, romesco, shallot, parsley & caper (Vg) 505kcal 24.75

Guinea fowl breast, beer braised onion, oyster mushroom, 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 844kcal 42

35 days aged 10 oz sirloin steak (Halal) 664kcal 38

FOR TWO

26 oz Westmore farm Pork chop 1748kcal 48

Whole native lobster, garlic butter, truffle & parmesan fries 1747kcal 85

35 days dry aged 35oz Porterhouse steak 1316kcal 85

Black olive crusted full rack of lamb, Dijon mustard 1188kcal 85

SIDES

Thick cut chips (Vg) 620kcal 5.5

Truffle & parmesan fries 375kcal 5.5

New potatoes, yeast butter & parsley 248kcal 5.5

Sweet potato fries, lemon aioli (V) 715kcal 5.5

Tender stem 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) 103kcal 5.5

SAUCES

Peppercorn 155kcal 4.5

Béarnaise 184kcal 4.5

Habanero and lemon 11kcal 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