
TERRACE MENU

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| Mixed marinated olives (Vg) 317kcal | 4.8 |
| Rose Harissa mixed nuts 667kcal | 7.5 |
| Chickpea & coriander falafel, herb yoghurt 500kcal | 7 |
| Edamame beans & Maldon salt (Vg) 36kcal | 7 |
| Wild mushroom & parmesan arancini, truffle mayo 468kcal | 8 |
| Duck spring rolls, sweet chilli 653kcal | 10 |
| Haddock tempura, tartare sauce 502kcal | 10 |
| Marinated tofu, charred aubergine, coriander, harissa & sumac flatbread 462kcal | 9 |
| Confit duck, chermoula, sriracha mayo & pickled shallot flatbread 502kcal | 9 |
| 20 Stories cheeseburger, brioche bun, cheddar, dill pickle & relish 972kcal | 16 |
| BBQ hot dog, kimchi slaw, green onion & coriander, brioche bun 677kcal | 14 |
| Giant king prawns, garlic & chilli Butter, aioli 337kcal | 23.5 |
| Day dry aged sirloin steak, mushroom & kombu dipping sauce 585kcal | 38 |
| Truffle & Parmesan tater tots 600kcal | 6 |
| Togarashi tater tots, lime mayo 709kcal | 6 |

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

All prices include VAT. Adults need around 2000 kcal a day
13.5% discretionary service charge will be added to your bill.

20. STORIES



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