
TERRACE MENU

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 2000 calories a day. 13.5% service charge will be added to your bill.

Please note that we are a cashless venue.

20. STORIES



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