

20. STORIES

SUNDAY À LA CARTE MENU

Potato & rosemary sourdough, Marmite butter (v) 504kcal 4.80

STARTERS

Argentinian red prawns, mango & chilli sambal, lime mayo 288kcal 20.00

Courgette & basil soup, Granny Smith apple 50kcal 9.00

Asparagus, Jersey Royals, whipped vegan feta, spring leaves, radish, lovage (vg) 228kcal 14.00

Charred mackerel, cucumber, samphire & horseradish, preserved lemon 448kcal 18.00

Ox cheek croquette, celeriac, chicory, smoked paprika aioli 450kcal 14.00

Seared scallops, caramelised cauliflower, sweetcorn, smoked bacon, citric apples & pears 436kcal 21.00

Chicken, ham & apricot terrine, mustard mayonnaise, endive & sourdough toast 750kcal 14.00

MAINS

Confit duck leg, honey roast parsnip, spiced red cabbage, duck sauce 1027kcal 32.00

Seared halibut loin, squash, barley, wild mushroom, chicken & tarragon butter 592kcal 34.00

Roasted squash, red lentils & green beans, harissa (vg) 298kcal 19.50

Roasted guinea fowl breast, truffled mash potato, king oyster mushroom, beer braised onion 548kcal 28.00

Pan roasted cod, fennel, cauliflower, apple, golden raisin & tarragon 485kcal 32.00

Grilled artichoke, king oyster, sautéed puntarella, parsley cream (vg) 208kcal 22.00

Marinated pork fillet, turnip, watercress, hispi cabbage, popped wild rice, sweet & sour pork jus 620kcal 30.00

SUNDAY ROAST

SERVED BETWEEN 12PM-4PM & SUBJECT TO AVAILABILITY

Roast sirloin of beef with all the trimmings 989kcal 24.00

Roast pork loin with all the trimmings 1058kcal 24.00

Roast chicken supreme with all the trimmings 927kcal 24.00

Celeriac Wellington with all the trimmings 843kcal 24.00

GRILL

COOKED OVER CHARCOAL BRIQUETTES

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

35 Days dry aged 240g fillet 468kcal 46.00

42 Days dry aged 320g ribeye 906kcal 48.00

35 Days dry aged 280g sirloin (halal) 667kcal 38.00

FOR TWO

Catch of the day Market Price

35 Days dry aged 1kg porterhouse steak 1791kcal 100.00

Cumin braised lamb, hummus, chickpea salsa & radicchio 2128kcal 65.00

SIDES

Skinny fries (vg) 405kcal 6.00

Truffle & Parmesan fries 534kcal 6.50

Buttered Jersey Royals 252kcal 6.00

Sweet potato fries, lemon aioli 692kcal 6.50

Sautéed kale, chilli and garlic butter 240kcal 6.00

Portobello mushrooms, garlic butter 194kcal 6.75

Rocket salad, Parmesan & red onion 103kcal 6.00

SAUCES

Peppercorn 157kcal 4.00

Béarnaise 175kcal 4.00

Chermoula 87kcal 4.00

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.