

20. STORIES

À LA CARTE MENU

Potato & rosemary sourdough, chive & lemon butter (v) 401kcal	4.80
Marinated noccerella olives 245kcal	4.80
30g Oscietra caviar, warm blinis, crème fraiche, chives 547kcal	89.00

STARTERS

Pan fried red Argentinian prawns, chilli & garlic butter, jalapeno & lime mayonnaise 317kcal	20.00
Broccoli, courgette & basil soup, basil oil 75kcal	9.00
Cow heart tomato, whipped goats curd, burnt chilli, strawberry & oregano salad (vg) 153kcal	14.00
Stone bass ceviche, chilli, ginger, leek, avocado & citrus, popped wild rice, coriander 414kcal	16.00
Crispy duck salad, mango sambal, cucumber, watercress, ketjap manis dressing, toasted sesame 361kcal	16.00
Seared king scallops, fennel & samphire, chilled buttermilk & dill sauce 333kcal	21.00
Seared beef tataki, white radish, green onion & ponzu 275kcal	16.00

MAINS

BBQ lamb rump, charred baby leeks, crispy potato terrine, salsa verde 816kcal	36.00
Roast spiced monkfish loin, pak choi, tamarind & coconut, black tapioca crisp, chilli jam 296kcal	28.00
Grilled artichoke & quinoa salad, pickled radish, parsley, lemon vinaigrette (vg) 473kcal	19.50
Grilled spatchcocked poussin, za'atar, Fattoush salad, herb yoghurt 904kcal	28.00
Pan roast sea trout, courgette, orzo, pink grapefruit & lovage 521kcal	26.00
Pea & wild mushroom fricassee, charred gem lettuce, shallot & watercress salad, rye flat bread (vg) 220kcal	24.00
Togarashi pork fillet, lechon, charred hispi cabbage, kohlrabi, spiced pork jus 754kcal	30.00

GRILL

COOKED OVER CHARCOAL BRIQUETTES

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

35 Days dry aged 240g fillet 470kcal	46.00
42 Days dry aged 320g ribeye 907kcal	48.00
35 Days dry aged 280g sirloin (H) 669kcal	38.00

FOR TWO

Whole grilled lobster in garlic butter, parmesan truffle fries 2374kcal	98.00
35 Days dry aged 1kg porterhouse steak 1793kcal	100.00
Herb crusted 8 bone rack of lamb, lamb sauce 2174kcal	80.00

SIDES

Skinny fries, herb salt (vg) 586kcal	6.00
Truffle & Parmesan fries 710kcal	6.50
Buttered Jersey Royals 252kcal	6.00
Sweet potato fries, lemon aioli 850kcal	6.50
Fine beans, shallots & garlic 282kcal	6.00
Portobello mushrooms, garlic butter 193kcal	6.75
Rocket salad, Parmesan & red onion 100kcal	6.00
Mixed summer leaf salad, mustard vinaigrette 58kcal	6.50

SAUCES

Peppercorn 157kcal	4.00
Béarnaise 175kcal	4.00
Chimichurri 60kcal	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.

*Whilst we take every precaution, we cannot guarantee that all game birds and fowl are free of lead shot. Please note that we are a cashless venue.