
TERRACE MENU

Mixed marinated olives (vg) 317kcal	4.8
Rose Harissa mixed nuts 667kcal	7.5
Chickpea & coriander falafel, chimichurri 522kcal	7
Edamame beans & Maldon salt (vg) 36kcal	7
Fried tortillas, kimchi nacho cheese dip 390kcal	6
Lemon, herb & Mozzarella arancini, romesco 609kcal	8
Duck spring rolls, sweet chilli sauce 643kcal	10
Fried chicken wings, gochujang sauce 715kcal	8
Bang Bang cauliflower, spring onion & chilli 576kcal	8
Crispy duck salad, mango sambal, cucumber, watercress & sesame 416kcal	16
20 Stories cheeseburger, brioche bun, cheddar, dill pickle & relish 1023kcal	15
Day dry aged sirloin steak, mushroom & kombu dipping sauce (H) 593kcal	38
Truffle & Parmesan tater tots 600kcal	6.5
Togarashi tater tots, toasted sesame mayo 718kcal	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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