
TERRACE MENU

SAMPLE MENU

*THE DISHES AVAILABLE IN THE RESTAURANT ON ANY GIVEN DAY MAY VARY
DUE TO THE AVAILABILITY OF SEASONAL PRODUCE*

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



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.