

**20.**  
**STORIES**



---

## BAR MENU

Cocktails	04
Non-Alcoholic Cocktails	05
Non-Alcoholic Spirits	06
Bottled Beer & Cider	07
Low Alcohol Bottles	07
Scotch Whisky	08
World Whiskey	10
Armagnac	11
Cognac	12
Aperitifs & Digestifs	12
Tequila & Mezcal	13
Liqueurs	14
Vodka	15
Gin	16
Rum	17
Champagne & Sparkling	18
Wines by the Glass	19
Minerals	21
Tea & Coffee	22
Bar Snacks	23
Bottle Service	24
Cigars	27
Classic Cocktails	29

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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 around 2000 kcal a day.

13.5% service charge will be added to your bar bill during live entertainment.

---

## SIGNATURE COCKTAILS

Petit Ananas	13
<i>Raspberry Infused Tanqueray Gin – Pineapple Vermouth – Candied Pineapple</i>	
Tiki Stories	15
<i>20 Stories Zombie Jam – Havana 3yr – Koko Kanu – Wray &amp; Nephew – Damoiseau</i>	
Chrysallis Fizz	17
<i>Ketel One Vodka – Adriatico Amaretto – Benedictine – Strawberry &amp; Mint Champagne Cordial – Soda</i>	
Gone in a Blanc	14
<i>Sauvignon Blanc – Grey Goose Peach &amp; Rosemary – Fino Sherry – Grapefruit Sherbert – Apple</i>	
Vesper Verde	14
<i>Haku Vodka – Roku Gin – Noilly Prat – Pepper &amp; Ginger Green Tea – Tonic Syrup</i>	
Charritos	17
<i>El Jimador Reposado – Lost Explorer Mezcal – Charred Chilli – Blood Orange</i>	
<i>Coconut Water – Agave</i>	
Rough Measures	13
<i>Courvoisier VSOP – Peach Liqueur – Sweet Vermouth – Apple – Lime – Orange Sugar</i>	
Hi-Water Spritz	14
<i>Watermelon Liqueur – Peach &amp; Hibiscus Liqueur – Lime – Cherry Bitters</i>	
<i>Prosecco – Fever-Tree Soda Water</i>	
MCR Gin Negroni	14
<i>Manchester Gin – Campari – Sweet Vermouth</i>	

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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 around 2000 kcal a day.

13.5% service charge will be added to your bar bill during live entertainment.

---

## SIGNATURE COCKTAILS

<b>65th Street</b>	15
<i>Koko Kanu – Velvet Falernum - Cointreau – Pink Grapefruit – Pineapple – Lime - Angostura Bitters – Brown Sugar</i>	
<b>Manchester Tart Punch</b>	16
<i>Havana Club 7yr – Raspberry - Coconut Syrup - Maraschino Cherry Liqueur – Lemon – Apple - Vanilla foam</i>	
<b>Flamingo Dance</b>	14
<i>Tanqueray - Apricot – Sage – Lime – Peychaud's</i>	
<b>Solero</b>	15
<i>Peach Liqueur – Passionfruit Liqueur – Mango – Cream - Coconut – Pineapple</i>	
<b>Double Oak Old Fashioned</b>	18
<i>Woodford Reserve Double Oak – 20 Stories Old-Fashioned Sugar</i>	

---

## NON-ALCOHOLIC COCKTAILS

<b>Berry Forest</b>	10
<i>Everleaf Forest – Apple – Lemon – Elderflower – Cranberry – Mix berries - Cucumber</i>	
<b>Sapore di Mare</b>	9
<i>Everleaf Marina – Grapefruit – Lime – Fever-Tree Mediterranean Tonic</i>	
<b>Salar</b>	9
<i>Mango – Cream - Coconut – Pineapple – Gomme</i>	

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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 around 2000 kcal a day.

13.5% service charge will be added to your bar bill during live entertainment.

---

## NON-ALCOHOLIC SPIRITS

	50ml
<b>Everleaf Forest</b> 26kcal A saffron-infused aperitif, elegant, fresh and with enough bitterness to compete against white vermouths.	9.25
<b>Everleaf Marine</b> 15kcal A crisp blend of sustainably sourced botanicals chosen to capture marine flavours including Juniper, Bergamot and Dulce	9.25
<b>Everleaf Mountain</b> 21kcal A vibrant blend of botanicals carefully chosen to capture mountain flavours including Cherry Blossom, Rosehip and Strawberry.	9.25
<b>Caleño Light &amp; Zesty</b> 19kcal A juniper and Inca berry non-alcoholic spirit. Vibrant, full of flavour with notes of pineapple, mango, lime.	9.25
<b>Caleño Dark &amp; Spicy</b> 23kcal A rich and golden non-alcoholic spirit, combining a blend of pineapple, coconut, ginger, black cardamom, vanilla, kola nut & lime	9.25

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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 around 2000 kcal a day.

13.5% service charge will be added to your bar bill during live entertainment.

---

## BOTTLED BEER

Peroni Nastro Azzurro 330ml	6.25
Asahi Super Dry 330ml	6.25
NOAM 'Bavaria Berlin' Unfiltered Lager 340ml	7.25
Purity Session IPA 330ml	7.50

---

## DRAUGHT

Peroni Nastro Azzurro	6.25
21 Citra Pale Ale	6.25

---

## CIDER

Aspall Icon Suffolk Cider 330ml	7
Rekorderlig Wild Berries 500ml	7.50

---

## LOW ALCOHOL BOTTLES

Peroni 0.0% 330ml <small>73kcal</small>	4.75
00 Citra & Centennial Pale Ale 0.5% 330ml Bottle <small>61kcal</small>	5.75

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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 around 2000 kcal a day.

13.5% service charge will be added to your bar bill during live entertainment.

---

## SCOTCH WHISKY

### *Blended*

	<i>50ml</i>
Johnnie Walker Black Label	10
Johnnie Walker Gold Label	14.50
Johnnie Walker Blue Label	30

### *Highlands*

Glenmorangie Original	10
Glenmorangie La Santa	14.50
Glenmorangie Nectar d'Or	15
Glenmorangie Quinta Ruban	15.50
Fettercairn 12yr	15.50
Highland Park 18yr	23.50
Dalmore 12yr	14
Dalmore Port Wood	15
Dalmore Cigar Malt	21.50
Dalmore King Alexander III	36

### *Lowlands*

Auchentoshan Three Wood	14.50
-------------------------	-------

### *Islay*

Bowmore 12yr	13
Laphroig 10yr	13.50
Port Charlotte Scottish Barley	13
Ardbeg 10yr	12
Ardbeg Corryvreckan	18
Lagavulin 16yr	27

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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 around 2000 kcal a day.

13.5% service charge will be added to your bar bill during live entertainment.

---

## SCOTCH WHISKY

### *Speyside*

Balvenie 14yr Caribbean Cask	15.50
Macallan 12 Double Cask	16.50
Macallan 12 Sherry Oak Cask	21
Macallan 15 Double Cask	30

### *Isle of Skye*

Talisker 10yr	13.50
---------------	-------

### *Isle of Jura*

Jura 10yr	11
Jura 12yr	14.50



Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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 around 2000 kcal a day.

13.5% service charge will be added to your bar bill during live entertainment.



---

## WORLD WHISKEY

### *Japan*

*50ml*

Suntory Toki Blended Whisky	12
Suntory Hakushu Distiller's Reserve	12.50
Suntory Yamazaki Distiller's Reserve	15
Suntory Yamazaki 12yr	32
Suntory Yamazaki 18yr	140
Hibiki Harmony	15.50
Hibiki 21yr	170
Nikka From The Barrel	13.50
Nikka Coffey Grain	16
Nikka Miyagikyo Single Malt	16.50

### *Irish*

*50ml*

Jameson	9.75
---------	------

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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 around 2000 kcal a day.

13.5% service charge will be added to your bar bill during live entertainment.

---

## WORLD WHISKEY

### *American*

*50ml*

Maker's Mark	10
Maker's Mark 46	13.50
Bulleit Rye	10
Jack Daniel's Old No.7	10
Gentleman Jack	11.50
Woodford Reserve	11.50
Eagle Rare Single Barrel	13
Blanton's Original	14
Woodford Reserve Rye	14
Four Roses Single Barrel 100 Proof	14
Michter's US no.1 Straight Rye	15
Woodford Reserve Double Oak	17

---

## ARMAGNAC

*50ml*

Clos Martin XO 15yr	13
Baron de Sigonac 20yr	18
Marquis De Sauval XO	16

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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 around 2000 kcal a day.

13.5% service charge will be added to your bar bill during live entertainment.

---

## COGNAC/BRANDY

	<i>50ml</i>
Courvoisier VSOP	13
Remy Martin 1738	15
Frederic Couzin Grande Champagne XO	21
Courvoisier XO	30
Remy Martin XO	34
Louis XIII	15ml 85
	25ml 150
	50ml 275

---

## APERITIFS & DIGESTIFS

<i>Vermouth</i>	<i>50ml</i>
Nolliy Prat	6.5
Martini Ambrato	7
Martini Rubino	7
Antica Formula	8
Lillet Blanc	6.50
<i>Grappa</i>	<i>50ml</i>
Tosolini Grappa di Prosecco	12
Jacopo Poli Di Sassicaia Grappa	32

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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 around 2000 kcal a day.

13.5% service charge will be added to your bar bill during live entertainment.

---

## TEQUILA

	<i>50ml</i>
El Jimador Blanco	9.25
El Jimador Reposado	9.25
Cazcabel Coffee	11
Casamigos Blanco	16
Casa Dragones Blanco	18
Don Julio Blanco	14
Don Julio Reposado	16
Don Julio Anejo	17
Don Julio 1942	36
KAH Blanco	11
KAH Anejo	13
Tapatio Excelencia Gran Reserva Extra Anejo	44

---

## MEZCAL

	<i>50ml</i>
Mezcal Amores Espadin Joven	13.50
Lost Explorer Espadín	15.50

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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 around 2000 kcal a day.

13.5% service charge will be added to your bar bill during live entertainment.

---

## LIQUEURS

	<i>50ml</i>
Adriatico Amaretto	9.75
Adriatico Amaretto Bianco	9.75
Aperol	9
Amaro Montenegro	8
Baileys	7
Belle de Brillet	10
Benedictine	9
Campari	8
Chambord	8
Cherry Heering	9
Cointreau	9
Drambuie	9
Frangelico	9
Grand Marnier	11
Green Chartreuse	12
Italicus	9.50
Jägermeister	9
Kahlua	7
La Fee Absinthe	11
Licor 43	9
Limoncello Luxardo	9
Maraschino Luxardo	8
Midori	8
Pernod	9
Pisco Aba	8
Molinari Sambuca	9
Southern Comfort	9
St. Germain	9
Velvet Falernum	8

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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 around 2000 kcal a day.

13.5% service charge will be added to your bar bill during live entertainment.

---

## VODKA

	<i>50ml</i>
Ketel One	10
Zubrowka Bison Vodka	10
Absolut Vanilla	10
Ketel One Citron	10
Sauvelle Vodka	11
Suntory Haku Vodka	11
Grey Goose Strawberry & Lemongrass	11
Grey Goose Watermelon & Basil	11
Grey Goose Peach & Rosemary	11
Belvedere	12.50
Cîroc	12.50
Cîroc Red Berry	12.50
Nikka Coffey Vodka	13.50

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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 around 2000 kcal a day.

13.5% service charge will be added to your bar bill during live entertainment.

---

## GIN

*With a selection of Fever-Tree Tonics available*

	<i>50ml</i>
Tanqueray	10
Hendricks	10.50
Tanqueray 10	11
Tanqueray Royale	12
Malfy Originale	11
Cambridge Gin	11
Tarquin's Rhubarb & Raspberry Gin	12
No.3 London Gin	11
Sipsmith Gin	11
Sipsmith Sloe	11
Manchester Gin	12
Mirabeau Dry Rosé Gin	12
The Botanist	12
Aviation	12
Gin Mare	12
Roku Gin	12
Cynget 22 Welsh Gin	14
Monkey 47	14.50
Cambridge Truffle Gin	18



Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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 around 2000 kcal a day.

13.5% service charge will be added to your bar bill during live entertainment.

---

## RUM

50ml

Havana 3yr	9.75
Havana Cuban Spiced	10
Koko Kanu	9.75
Havana Club Especial	10
Damoiseau Rhum	10
Foursquare Spiced	10
Plantation 3 Stars Rum	10
Havana 7yr	10.50
Wray & Nephew	10.50
Plantation Barbados 'Grand Reserve' 5Y	12
Mount Gay Black Barrel	12
Plantation Pineapple	13
Flor de Caña 12yr Centenario	13
Brugal 1888	14.50
Diplomatico Exclusiva	14.50
William George	14.50
Santa Teresa 1796	15.50
El Dorado 15yr	16
Havana Club Seleccion de Maestros	17
Ron Zacapa Centenario Sistema Solera 23	18
Diplomatico Ambassador	52

## *Cachaça*

Leblon Cachaça	11
----------------	----

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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 around 2000 kcal a day.

13.5% service charge will be added to your bar bill during live entertainment.



---

## CHAMPAGNE & SPARKLING WINE

	<i>125ml</i>	<i>Bottle</i>
Nyetimber Classic Cuvee, <i>United Kingdom</i>	15	90
Piper Heidsieck, “Cuvée Brut”, <i>NV, France</i>	16	95
Piper Heidsieck, “Rose Sauvage”, <i>NV, France</i>	21	120
Laurent-Perrier, “La Cuvee Brut”		110
Laurent-Perrier, “Heritage Brut”		160
Piper Heidsieck, “Brut Vintage”		150
Piper Heidsieck, “Rare Champagne”		230
Dom Pérignon 2013		295
Krug, “Grand Cuvée”		330
Armand de Brignac, “Ace of Spades Gold”		560
Nyetimber Blanc de Blancs 2016		110
Piper Heidsieck, “Essential Blanc de Blanc”		130
Nyetimber, Rosé		95
Laurent-Perrier, Rosé		145

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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 around 2000 kcal a day.

13.5% service charge will be added to your bar bill during live entertainment.

---

## WINES BY THE GLASS

<i>White Wine</i>	<i>175ml</i>	<i>Bottle</i>
Soave "Otto", Pra, Veneto, Italy	12	48
Chablis, Domaine de la Motte, Burgundy, France	18	72
Albariño, Valmiñor, Rias Baixas, Spain	14	56
Grüner Veltliner, Franz & Friends, Kremstal, Austria	11	45
Viognier 'Eco Balance', Emiliana, Aconcagua, Chile	9	36
Sauvignon Blanc, Satyr, Marlborough, New Zealand	14	55

<i>Rose wine</i>	<i>175ml</i>	<i>Bottle</i>
Azure, Mirabeau, Côtes de Provence, France	15	59
Etoile, Mirabeau, Côtes de Provence, France	19	75
Ballerine Rosé, Languedoc, France	9	36

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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 around 2000 kcal a day.

13.5% service charge will be added to your bar bill during live entertainment.

---

## WINES BY THE GLASS

<i>Red Wine</i>	<i>175ml</i>	<i>Bottle</i>
Pinot Noir 'Nielson', Byron, <i>Santa Barbara, USA</i>	19	75
Nero d'Avola 'Da Vero', Adria, <i>Sicily, Italy</i>	10	38
Château Dallau, Bordeaux Supérieur, <i>Bordeaux, France</i>	15	58
Rioja Reserva, Ontañon, <i>Spain</i>	18	70
Carmenere '57 Rocas', Emiliana, <i>Aconcagua, Chile</i>	15	58

<i>Sweet &amp; Fortified</i>	<i>75ml</i>
Monbazillac, Domaine de Grange Neuve, <i>France</i>	7
Côteaux du Layon, Domaine des Baumard, <i>Loire, France</i>	8
LBV Port, Graham's, <i>Douro, Portugal</i>	6
Tawny Port, Graham's, <i>Douro, Portugal</i>	9

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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 around 2000 kcal a day.

13.5% service charge will be added to your bar bill during live entertainment.

---

## MINERALS

Coca Cola 80kcal	3.75
Diet Coke 0kcal	3.75
Coke Zero 0kcal	3.75
Fever-Tree Lemonade 35kcal	3.75
Fever-Tree Soda Water 0kcal	3.75
Fever-Tree Tonic Water 70kcal	3.75
Fever-Tree Refreshingly Light Tonic Water 30kcal	3.75
Fever-Tree Elderflower Tonic Water 68kcal	3.75
Fever-Tree Mediterranean Tonic Water 68kcal	3.75
Fever-Tree Ginger Ale 70kcal	3.75
Fever-Tree Ginger Beer 88kcal	3.75
Fresh Orange Juice 110kcal	4.50
Fresh Apple Juice 121kcal	4
Cranberry Juice 117kcal	4
Pineapple Juice 132kcal	4
Organic Tomato Juice 42kcal	4.50
Large Still Water 0kcal	4.75
Large Sparkling Water 0kcal	4.75

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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 around 2000 kcal a day.

13.5% service charge will be added to your bar bill during live entertainment.

---

## TEA

<b>English Breakfast</b> strong & malty 0kcal	4
<b>Earl Grey</b> light & fragrant 0kcal	4
<b>Chai</b> spiced & bright 0kcal	4
<b>Chinese Green Tea</b> jasmine flowers 0kcal	4
<b>Lemon &amp; Ginger</b> fiery & citrusy 0kcal	4
<b>Moroccan Mint</b> minty & strong 0kcal	4
<b>Fresh Mint Tea</b> 0kcal	4

---

## COFFEE

<b>Espresso</b>	
Single 26kcal	3
Double 52kcal	3.50
<b>Macchiato</b>	
Single 30kcal	3
Double 60kcal	3.50
<b>Americano</b> 52kcal	3.50
<b>Flat White</b> 92kcal	4
<b>Cappuccino</b> 108kcal	4
<b>Latte</b> 164kcal	4
<b>Mocha</b> 491kcal	5
<b>Hot Chocolate</b> 532kcal	6
<b>Liqueur Coffee</b>	10

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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 around 2000 kcal a day.

13.5% service charge will be added to your bar bill during live entertainment.

---

## TERRACE MENU

Noccellara Olives (vg) 246kcal	5
Rose Harissa mixed nuts 667kcal	7.50
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	6.50
Togarashi tater tots, toasted sesame mayo 718kcal	6

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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 around 2000 kcal a day.

13.5% service charge will be added to your bar bill during live entertainment.

---

## BOTTLE SERVICE

### *Vodka*

Belvedere	220
Cîroc	230
Cîroc Red Berry	240

### *Gin*

Manchester Gin	190
Hendrick's	200
Gin Mare	210
Brockman's Gin	210
Monkey 47	220
Tanqueray 10	250

### *Tequila*

Cazcabel Coffee	200
Casamigos Blanco	300
Don Julio Reposado	300
Don Julio 1942	600

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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 around 2000 kcal a day.

13.5% service charge will be added to your bar bill during live entertainment.

---

## BOTTLE SERVICE

### *Whisky*

Johnnie Walker Black Label	200
Glenmorangie Original	200
Maccallan 12yr Double Oak	300
Johnnie Walker Blue Label	400
Maccallan 15yr Double Oak	480

### *American Whiskey*

Woodford Reserve	200
Jack Daniels Single Barrel	220
Makers Mark 46	240

### *Japanese Whisky*

Nikka From the Barrel	200
Hibiki Harmony	230

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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 around 2000 kcal a day.

13.5% service charge will be added to your bar bill during live entertainment.



---

## BOTTLE SERVICE

### *Rum*

Havana Cuban Spiced	190
Havana 7yr	200
Mount Gay Black Barrel	240
Diplomatico Exclusiva	260
Ron Zacapa 23yr	320

### *Cognac*

Courvoisier VSOP	230
Courvoisier XO	470
Louis XIII	3750

Please speak with a member of the team for the wine list or  
any other spirits.

All spirit bottles include your selection of 1-3 types of mixers:

*Coca Cola / Diet Coke / Coke Zero / Fever Tree Lemonade / Fever Tree Soda Water / Fever Tree Tonic / Fever Tree Light Tonic / Fever Tree Mediterranean Tonic / Fever Tree Ginger Ale / Fever Tree Ginger Beer*

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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 around 2000 kcal a day.

13.5% service charge will be added to your bar bill during live entertainment.

---

## CIGARS

### Romeo y Julieta – No. 2 38

The overpacked head of this little, veiny cigar causes a firm draw, but it still imparts lots of flavour with easy going notes of flowers and herbs balanced by spicy, peppery undertones and sweet hints of caramel and cocoa.

*Flavour: Medium   Vitola: Petit Corona   Ring Gauge: 42  
Length: 129mm Smoke   Time: 30 Minutes*

### Cohiba – Siglo I 42

Modest in stature yet rewarding in taste. The siglo I fits perfectly before a meal or servers as pleasurable travelling companion.

*Flavour: Medium   Vitola: Perla   Ring Gauge: 40   Length: 102mm  
Smoke Time: 20 Minutes*

### Cohiba – Siglo II 56

Though this Mareva format resembles those of its kind it has its own character. With greater lightness, freshness and richness of flavours this will definitely tempt the nature of those who find Cohibas too strong. There's a lot of flavour in this little smoke, which layers the palate with leather, nougat and coffee on top of an earthy, mineral base.

*Flavour: Medium   Vitola: Marvea   Ring Gauge: 42   Length: 129mm  
Smoke Time: 30 Minutes*

### Cohiba – Robusto 85

Complex intonations of oak wood, slivered almonds and vanilla build in intensity and come together quite cohesively. As a result of its strength and excellent blend this cigar has become one of the nine true Robustos. One of the most demanded Havanas in the market, a true gem.

*Flavour: Medium to Full   Vitola: Robusto   Ring Gauge: 50   Length: 124mm   Smoke Time: 45 Minutes*

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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 around 2000 kcal a day.

13.5% service charge will be added to your bar bill during live entertainment.

---

## CIGARS

### Montecristo – Petit Edmundo 44

A timeless classic from Montecristo, this cigar delivers a burst of crackling spices and garden herbs and is a true after supper companion. Medium to full flavour mellowed by the heavy ring gauge.

*Flavour: Medium to Full Vitola: Petit Edmundo Ring Gauge: 52  
Length: 100mm Smoke Time: 30 Minutes*

### Partagas – Series 4 No.4 44

The Serie D No. 4 lives up to the Partagas name with its explosion of flavour from the first puff, showing a palate of leather, minerals and wood, sweeter notes of orange and vanilla, as well as a lasting hazelnut finish.

*Flavour: Full Vitola: Robusto Ring Gauge: 50 Length: 124mm  
Smoke Time: 60 Minutes*

### Partagas – Series P No.2 54

A noble smoke which expresses the rich, earthy spices associated with Partagas. With its countless flavours and spice sweet flavour, this cigar is a must for Partagas fans. The interplay of sweet and spicy works quite well, as notes of graham cracker, caramel and anise are spruced up with subtle hints of ground red pepper before the boozy, cherry liqueur finish.

*Flavour: Full Vitola: Pirámide Ring Gauge: 52 Length: 156mm  
Smoke Time: 60 Minutes*

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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 around 2000 kcal a day.

13.5% service charge will be added to your bar bill during live entertainment.

---

## CLASSIC COCKTAILS

<b>Espresso Martini</b>	13
<i>Ketel One – Kahlua – Vanilla – Espresso</i>	
<b>Bloody Mary</b>	13
<i>Ketel One – Tomato – Tabasco – Lemon – Relish</i>	
<b>Vodka Martini</b>	14
<i>Cîroc – Noiley Prat – Twist</i>	
<b>Moscow Mule</b>	14
<i>Belvedere – Lime – Fever-Tree Ginger Beer</i>	
<b>French Martini</b>	14
<i>Sauvuelle – Chambord – Pineapple</i>	
<b>Dirty Gin Martini</b>	18
<i>Monkey 47 – Noilley Prat – Olive</i>	
<b>Dry Gin Martini</b>	15
<i>No.3 London Gin – Noilley Prat – Olive</i>	
<b>South Side</b>	13
<i>The Botanist – Lime – Mint</i>	
<b>Bramble</b>	13
<i>Sipsmith Gin – Crème de Mure – Lemon</i>	
<b>Martinez</b>	14
<i>Cambridge Gin – Sweet Vermouth – Orange Bitters</i>	

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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 around 2000 kcal a day.

13.5% service charge will be added to your bar bill during live entertainment.

---

## CLASSIC COCKTAILS

Penicillin	13
<i>Johnnie Walker Black – Honey – Ginger – Lemon</i>	
Rusty Nail	13
<i>Johnnie Walker Black – Drambuie</i>	
Rob Roy	18
<i>Jura 10yr – Sweet Vermouth – Angostura Bitters</i>	
Blood and Sand	14
<i>Fettercaim 12yr – Sweet Vermouth – Cheery Herring – Orange</i>	
Blue Label Old Fashioned	36
<i>Johnnie Walker Blue Label – Madagascan Wild Sugar – Bitters</i>	
Whiskey Sour	15
<i>Makers Mark – Lemon – Angostura Bitters – Foamer</i>	
Boulevardier	14
<i>Woodford Reserve – Campari – Sweet Vermouth</i>	
Mojito	13
<i>Havana 3yr – Lime – Mint</i>	
Dark and Stormy	15
<i>Flor de Cana 12yr – Lime – Fever-tree Ginger Beer – Angostura Bitters</i>	
Maestros Old Fashioned	20
<i>Havana Maestros – Madagascan Wild Sugar – Bitters</i>	
Sidecar	17
<i>Remy 1738 – Cointreau – Lemon</i>	

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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 around 2000 kcal a day.

13.5% service charge will be added to your bar bill during live entertainment.

---

## CLASSIC COCKTAILS

Paloma	16
<i>Casamigos Blanco – Grapefruit – Lime – Fever-Tree Soda</i>	
Mexican Mule	14
<i>Kah Blanco – Lime – Fever-Tree Ginger Beer</i>	
The Grand Margarita	48
<i>Don Julio 1942 –Grand Marnier – Lime</i>	
Tequilla Negroni	16
<i>Don Julio Blanco – Sweet Vermouth – Campari</i>	
Aperol Spritz	12
<i>Aperol – Prosecco – Fever-Tree Soda</i>	
Italicus Spritz	13
<i>Italicus – Prosecco – Fever-Tree Soda</i>	
Jägerita	13
<i>Jägermeister – Cointreau – Lime</i>	
Virgin Mojito	10
<i>Caleño Light &amp; Zesty – Lime – Mint</i>	
Virgin Dark & Stormy	10
<i>Caleño Dark &amp; Spicy – Fever-Tree Ginger Beer – Lime</i>	

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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 around 2000 kcal a day.

13.5% service charge will be added to your bar bill during live entertainment.

---

## 20. STORIES



Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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 around 2000 kcal a day.

13.5% service charge will be added to your bar bill during live entertainment.

## 20. STORIES



Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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 around 2000 kcal a day.

13.5% service charge will be added to your bar bill during live entertainment.