

# 20. STORIES

## À LA CARTE MENU SAMPLE MENU

<b>Potato &amp; rosemary sourdough</b> , chive & lemon butter (v) 401kcal	5.50
<b>Marinated noccerella olives</b> 245kcal	5.00
<b>30g Oscietra caviar</b> , warm blinis, crème fraiche, chives 547kcal	90.00

### STARTERS

<b>Pan fried red Argentinian prawns</b> , chilli & garlic butter, lemon aioli 317kcal	20.00
<b>Carrot, coconut &amp; coriander soup</b> , crispy parsnip, coriander oil (vg) 104kcal	9.00
<b>Beetroot</b> , whipped vegan feta, burnt chilli, red wine shallot, chicory (vg) 220kcal	12.00
<b>Braised pork cheek</b> , chicory, apple, celeriac, smoked paprika aioli 485kcal	16.00
<b>Rosted quail</b> , pear, goats cheese & radicchio salad 361kcal	18.00
<b>Seared king scallops</b> , fennel & samphire, chilled buttermilk & dill sauce 333kcal	19.00
<b>Ham hock &amp; pheasant terrine</b> , cornichons, remoulade & sourdough toast 689kcal	14.00

### MAINS

<b>Braised lamb shoulder</b> , grilled heritage squash, BBQ sprouts & chestnut 816kcal	30.00
<b>Seared stone bass loin</b> , Jerusalem artichoke, barley, wild mushrooms, chicken & tarragon butter 658kcal	28.00
<b>Roast butternut squash</b> , lentil & green bean salad, parsley & shallot, harissa (v) 464kcal	19.50
<b>Grilled spatchcocked poussin</b> , spiced red cabbage, roast Picolo parsnip & carrot 875kcal	28.00
<b>Pan roasted cod</b> , cauliflower, fennel & orange, fish red wine sauce 280kcal	28.00
<b>Celeriac wellington</b> , wild mushrooms, turnip, salsify, parsley cream (vg) 523kcal	24.00
<b>Roasted pork belly</b> , fricassee of fennel salami, beans, capers & shallot, chervil, pork jus 756kcal	28.00

### GRILL

#### COOKED OVER CHARCOAL BRIQUETTES

<b>Fillet (240g)</b> 35 days dry aged 438kcal	46.00
<b>Ribeye (320g)</b> 42 days dry aged 875kcal	48.00
<b>Sirloin (280g)</b> 35 days dry aged (H) 637kcal	38.00
<b>Half grilled lobster</b> in garlic butter 558 kcal	45.00

### FOR TWO

<b>Whole grilled lobster in garlic butter</b> , parmesan truffle fries 2374kcal	100.00
<b>Porterhouse steak (1kg)</b> 35 days dry aged 1764kcal	100.00
<b>8 bone rack of lamb</b> herb crusted 2274kcal	80.00

### SIDES

<b>Skinny fries</b> , herb salt (vg) 586kcal	6.00
<b>Truffle &amp; Parmesan fries</b> 710kcal	6.50
<b>Buttered new potatoes</b> 252kcal	6.00
<b>Sweet potato fries</b> , lemon aioli 850kcal	6.50
<b>Fine beans</b> , shallots & garlic 282kcal	6.00
<b>Portobello mushrooms</b> , garlic butter 193kcal	6.75
<b>Rocket salad</b> , Parmesan & red onion 100kcal	6.00
<b>Brussel sprouts</b> , bacon & chestnut 470kcal	6.00

### SAUCES

<b>Peppercorn</b> 158kcal	4.00
<b>Béarnaise</b> 175kcal	4.00
<b>Chimichurri</b> 60kcal	4.00

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 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.