

20. STORIES

À LA CARTE MENU

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| Potato & rosemary sourdough , chive & lemon butter (V) <small>401kcal</small> | 5.50 |
| Marinated Nocellara olives <small>245kcal</small> | 5.00 |
| 30g Oscietra caviar , warm blinis, crème fraiche, chives <small>547kcal</small> | 90.00 |

STARTERS

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| Pan fried red Argentinian prawns , chilli & garlic butter, lemon aioli <small>317kcal</small> | 20.00 |
| Carrot, coconut & coriander soup , crispy parsnip, coriander oil (Vg) <small>104kcal</small> | 9.00 |
| Beetroot , whipped vegan feta, burnt chilli, red wine shallot, chicory (Vg) <small>220kcal</small> | 12.00 |
| Braised pork cheek , chicory, apple, celeriac, smoked paprika aioli <small>485kcal</small> | 16.00 |
| Roasted quail , pear, goats cheese & radicchio salad <small>361kcal</small> | 18.00 |
| Seared king scallops , caramelised cauliflower, pickled mussel, golden raisin & tarragon <small>333kcal</small> | 20.00 |
| Ham hock & pheasant terrine , cornichons, remoulade & sourdough toast <small>689kcal</small> | 14.00 |

MAINS

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| BBQ lamb rump , grilled squash, Brussel sprouts & chestnut, spiced lamb sauce <small>692kcal</small> | 36.00 |
| Seared stone bass , Jerusalem artichoke, barley, wild mushrooms, chicken & tarragon butter <small>658kcal</small> | 28.00 |
| Roast butternut squash , lentil & green bean salad, parsley & shallot, harissa (V) <small>464kcal</small> | 19.50 |
| Grilled spatchcocked poussin , spiced red cabbage, roast Piccolo parsnip & carrot <small>875kcal</small> | 28.00 |
| Pan roasted cod , cauliflower, fennel & orange, fish red wine sauce <small>280kcal</small> | 30.00 |
| Celeriac wellington , wild mushrooms, turnip, salsify, parsley cream (Vg) <small>523kcal</small> | 24.00 |
| Roasted pork belly , fricassee of fennel salami, beans, capers & shallot, chervil, pork jus <small>756kcal</small> | 32.00 |

GRILL

COOKED OVER CHARCOAL BRIQUETTES

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| Fillet (240g) 35 days dry aged <small>438kcal</small> | 46.00 |
| Ribeye (320g) 42 days dry aged <small>875kcal</small> | 48.00 |
| Sirloin (280g) 35 days dry aged (H) <small>637kcal</small> | 38.00 |
| Half grilled lobster in garlic butter <small>558 kcal</small> | 49.00 |

FOR TWO

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

SIDES

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| Skinny fries , herb salt (Vg) <small>586kcal</small> | 6.00 |
| Truffle & Parmesan fries <small>710kcal</small> | 6.50 |
| Buttered new potatoes <small>252kcal</small> | 6.00 |
| Sweet potato fries , lemon aioli <small>850kcal</small> | 6.50 |
| Fine beans , shallots & garlic <small>265kcal</small> | 6.00 |
| Portobello mushrooms , garlic butter <small>193kcal</small> | 6.75 |
| Rocket salad , Parmesan & red onion <small>100kcal</small> | 6.00 |
| Brussel sprouts , bacon & chestnut <small>470kcal</small> | 6.00 |

SAUCES

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| Peppercorn <small>158kcal</small> | 4.00 |
| Béarnaise <small>175kcal</small> | 4.00 |
| Chimichurri <small>60kcal</small> | 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.