

# 20. STORIES

## À LA CARTE MENU

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

### STARTERS

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

### MAINS

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

### GRILL

#### COOKED OVER CHARCOAL BRIQUETTES

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

### FOR TWO

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

### SIDES

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

### SAUCES

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