

20.  
STORIES

PRESENTS

A NOSTALGIC  
CHRISTMAS

IN  
PARTNERSHIP  
WITH



MAISON FONDÉE EN 1785

**PIPER-HEIDSIECK**

CHAMPAGNE

@20STORIESMCR  
@PIPER\_HEIDSEICK  
#TWISTTHESCRIP





---

## PIPER-HEIDSIECK CHAMPAGNE

GLASS    BOTTLE

NV	Piper-Heidsieck, “Cuvée Brut”	£16	£95
NV	Piper-Heidsieck, “Rosé Sauvage”	£21	£120
NV	Piper-Heidsieck, “Essentiel Blanc de Blancs”	£22	£130
2018	Piper-Heidsieck, “Brut Vintage”	£24	£150
2013	Rare Champagne, Brut Millésimé	£44	£230

---

Prices include VAT at the prevailing rate.  
A discretionary 13.5% service charge will be added to your total bill.  
We are happy to provide information pertaining to allergies.

---

---

## BAR MENU

Cocktails	04
Winter Cocktails	05
Non-Alcoholic Cocktails & Spirits	06
Bottled Beer & Cider	07
Low Alcohol Bottles	07
Champagne & Sparkling	08
Wines by the Glass	09
Vodka	11
Gin	12
Rum	13
Scotch Whisky	14
World Whiskey	17
Aperitifs & Digestifs	17
Cognac & Armagnac	18
Tequila & Mezcal	19
Liqueurs	20
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

<b>Petit Ananas</b>	14
<i>Raspberry Infused Tanqueray Gin – Pineapple Lillet Rose Vermouth – Candied Pineapple</i>	
<b>Tiki Stories</b>	16
<i>20 Stories Zombie Jam – Havana 3yr – Brugal 1888 – Wray &amp; Nephew – Flor De Cana 12yr</i>	
<b>Gone in a Blanc</b>	14
<i>Sauvignon Blanc – Ketel One – Peach Liqueur - Fino Sherry – Grapefruit Sherbert – Apple</i>	
<b>Vesper Verde</b>	15
<i>Chase Potato – No.3 London Dry – Noilly Prat – Pepper &amp; Ginger Green Tea – Tonic Syrup</i>	
<b>Rough Measures</b>	14
<i>Courvoisier VSOP – Peach Liqueur – Sweet Vermouth – Apple – Lime – Orange Sugar</i>	
<b>65th Street</b>	16
<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>Sipsmith Dry - Apricot – Sage – Lime – Peychaud’s</i>	
<b>Solero</b>	16
<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>	

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.



---

## WINTER COCKTAILS

Elf on the (Bar) Shelf 15

*Tanqueray – Campari – Antica Formula – Velvet Falernum – Cinnamon – Plum Bitters*

Merry Margarita 16

*Charred Chilli El Jimador – Lost Explorer Mezcal – Velvet Falernum – Lime Juice – Cranberry Sauce*

Santa's Nightcap 16

*Courvoisier VSOP – Adriatico Amaretto – Licor 43 – Aztec Chocolate Bitters – Cinnamon Cream*

Bison Bake 15

*Zubrowka Bison Grass – Apple Liquor – Cinnamon Syrup – Apple Juice – Lemon Juice – Cream*

### *Served Warm*

Hiver Claret 11

*Mulled Red Wine – 20. Stories Winter Spices Syrup*

Winter Bramley 11

*Mulled Apple Cider – Frangelico – 20. Stories Winter Spices Syrup*



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 COCKTAILS

<b>Berry Forest</b> <i>Everleaf Forest – Apple – Lemon – Elderflower – Cranberry – Mix berries – Cucumber</i>	10
<b>Dark &amp; Spicy</b> <i>Caleño Dark – Cinnamon – Lime – Fever-Tree Ginger Beer</i>	9
<b>Salar</b> <i>Mango – Cream – Coconut – Pineapple – Gomme</i>	9

---

## NON-ALCOHOLIC APERITIFS

	50ml
<b>Everleaf Forest</b> <small>26kcal</small> A saffron-infused aperitif, elegant, fresh and with enough bitterness to compete against white vermouths.	9.25
<b>Everleaf Marine</b> <small>15kcal</small> A crisp blend of sustainably sourced botanicals chosen to capture marine flavours including Juniper, Bergamot and Dulse	9.25
<b>Everleaf Mountain</b> <small>21kcal</small> 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> <small>19kcal</small> 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> <small>23kcal</small> A rich and golden non-alcoholic spirit., combining a blend of pineapple, coconut, ginger, black cardamom, vanilla, kola nut & lime	9.25
<b>Crodino Spritz</b> <small>107kcal</small> Deliciously sparkling, non-alcoholic, with a unique bittersweet taste. The perfect taste of the Italian sunshine. Non-alcoholic aperitivo.	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.

---

## BOTTLED BEER

Peroni Nastro Azzurro 330ml	6.50
Asahi Super Dry 330ml	6.50
NOAM 'Bavaria Berlin' Unfiltered Lager 340ml	8
Purity Session IPA 330ml	7.50

---

## DRAUGHT

Peroni Nastro Azzurro	6.50
21 Citra Pale Ale	6.50

---

## CIDER

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

---

## LOW ALCOHOL BOTTLES

Peroni 0.0% 330ml <small>73kcal</small>	5
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.

---

## CHAMPAGNE & SPARKLING WINE

	<i>125ml</i>	<i>Bottle</i>
Piper Heidsieck, “Cuvée Brut”,	16	95
Piper Heidsieck, “Rose Sauvage”,	21	120
Piper Heidsieck, “Essential Blanc de Blanc”	22	130
Piper Heidsieck, “Brut Vintage”	24	150
Piper Heidsieck, “Rare Champagne”	44	230
Nyetimber Classic Cuvee,	15	90
Laurent-Perrier, “La Cuvee Brut”		110
Laurent-Perrier, “Heritage Brut”		160
Dom Pérignon 2013		295
Krug, “Grand Cuvée”		330
Armand de Brignac, “Ace of Spades Gold”		560
Nyetimber Blanc de Blancs 2016		110
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, Douro, <i>Portugal</i>	6
Tawny Port, Graham's, Douro, <i>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.

---

## 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
Belvedere	12.50
Cîroc	12.50
Cîroc Red Berry	12.50
Nikka Coffey Vodka	13.50
Chase Potato Vodka	14

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	11
Malfy Originale	11
Malfy Rosa	12
No.3 London Gin	11
Sipsmith Gin	11
Sipsmith Sloe	11
Brockmans	11
Manchester Gin	12
Mirabeau Dry Rosé Gin	12
Gin Mare	12
Roku Gin	12
Cynget 22 Welsh Gin	14
Monkey 47	14.50
Forest Gin	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.

---

## RUM

	<i>50ml</i>
Havana 3yr	9.75
Havana Cuban Spiced	10
Koko Kanu	9.75
Havana Club Especial	10
Havana 7yr	10.50
Goslings Black	10.50
Wray & Nephew	10.50
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
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.

---

## 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*

The Singleton 12yr	14
Balvenie 14yr Caribbean Cask	15.50
Macallan 12 Double Cask	16.50
Macallan 12 Sherry Oak Cask	21
Macallan 15 Double Cask	30
Macallan 18 Sherry Oak Cask	70

### *Isle of Skye*

Talisker 10yr	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.

---

## 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
SirDavis Rye	22

---

## APERITIFS & DIGESTIFS

*Vermouth* 50ml

Nolliy Prat	6.5
Martini Ambrato	7
Martini Rubino	7
Antica Formula	8
Lillet Blanc	6.50

*Grappa* 50ml

Tosolini Grappa di Prosecco	12
-----------------------------	----

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

---

## ARMAGNAC

	<i>50ml</i>
Clos Martin XO 15yr	13
Marquis De Sauval XO	16
Baron de Sigonac 20yr	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.

---

## 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
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
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.

---

## MINERALS

Coca Cola <small>80kcal</small>	3.75
Diet Coke <small>0kcal</small>	3.75
Coke Zero <small>0kcal</small>	3.75
Fever-Tree Lemonade <small>35kcal</small>	3.75
Fever-Tree Soda Water <small>0kcal</small>	3.75
Fever-Tree Tonic Water <small>70kcal</small>	3.75
Fever-Tree Refreshingly Light Tonic Water <small>30kcal</small>	3.75
Fever-Tree Elderflower Tonic Water <small>68kcal</small>	3.75
Fever-Tree Mediterranean Tonic Water <small>68kcal</small>	3.75
Fever-Tree Ginger Ale <small>70kcal</small>	3.75
Fever-Tree Ginger Beer <small>88kcal</small>	3.75
Fever-Tree Sparkling Cloudy British Apple & Mint 275ml <small>50kcal</small>	6
Fever-Tree Sparkling Sicilian Lemonade 275ml <small>50kcal</small>	6
Fresh Orange Juice <small>110kcal</small>	4.50
Fresh Apple Juice <small>121kcal</small>	4
Cranberry Juice <small>117kcal</small>	4
Pineapple Juice <small>132kcal</small>	4
Organic Tomato Juice <small>42kcal</small>	4.50
Redbull <small>89kcal</small>	5.50
Large Still Water <small>0kcal</small>	5
Large Sparkling Water <small>0kcal</small>	5

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

Nocellara 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
Jerusalem artichoke, Parmesan & truffle arancini, tarragon mayo 768kcal	8
Duck spring rolls, sweet chilli sauce 643kcal	10
Fried chicken wings, gochujang sauce 715kcal	8
Bang Bang cauliflower, spring onion & chilli 576kcal	8
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
Chilli & lime 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 50

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 55

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 65

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*

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

### Cohiba – Robusto

100

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*

### Montecristo – Petit Edmundo

60

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 P No.2

65

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> <i>Ketel One – Kahlua – Vanilla – Espresso</i>	15
<b>Pornstar Martini</b> <i>Absolut Vanilla – Passionfruit – Vanilla – Pineapple</i>	16
<b>Bloody Mary</b> <i>Ketel One – Tomato – Tabasco – Lemon – Relish</i>	13
<b>Vodka Martini</b> <i>Cîroc – Noiley Prat – Twist</i>	15
<b>Moscow Mule</b> <i>Belvedere – Lime – Fever-Tree Ginger Beer</i>	14
<b>French Martini</b> <i>Sauvuelle – Chambord – Pineapple</i>	14
<b>Dirty Gin Martini</b> <i>Monkey 47 – Noilley Prat – Olive</i>	18
<b>South Side</b> <i>Cygent Gin – Lime – Mint</i>	16
<b>Bramble</b> <i>Tanqueray Gin – Crème de Mure – Lemon</i>	14
<b>Grapefruit Tom Collins</b> <i>Malfy Rosa – Grapefruit – Lime – Fever-Tree Soda</i>	14
<b>Rusty Nail</b> <i>Johnnie Walker Black – Drambuie</i>	14
<b>Rob Roy</b> <i>Dalmore 12yr – Sweet Vermouth – Angostura Bitters</i>	22
<b>Whiskey Highball</b> <i>The Singleton 12yr – Fever-Tree Soda – Lemon</i>	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.

---

## CLASSIC COCKTAILS

<b>Blue Label Old Fashioned</b>	36
<i>Johnnie Walker Blue Label – Madagascan Wild Sugar – Bitters</i>	
<b>Whiskey Sour</b>	15
<i>Makers Mark – Lemon – Angostura Bitters – Foamer</i>	
<b>Boulevardier</b>	14
<i>Woodford Reserve – Campari – Sweet Vermouth</i>	
<b>Irish Coffee</b>	10
<i>Jameson – Coffee – Cream</i>	
<b>Mojito</b>	14
<i>Havana 3yr – Lime – Mint</i>	
<b>Maestros Old Fashioned</b>	20
<i>Havana Maestros – Madagascan Wild Sugar – Bitters</i>	
<b>Cuba Libre</b>	14
<i>Havana Spiced – Lime – Coca Cola</i>	
<b>Paloma</b>	16
<i>Casamigos Blanco – Grapefruit – Lime – Fever-Tree Soda</i>	
<b>The Grand Margarita</b>	48
<i>Don Julio 1942 – Grand Marnier – Lime</i>	
<b>Tequilla Negroni</b>	16
<i>Don Julio Blanco – Sweet Vermouth – Campari</i>	
<b>Aperol Spritz</b>	13
<i>Aperol – Prosecco – Fever-Tree Soda</i>	
<b>Hugo Spritz</b>	14
<i>St-Germain – Prosecco – Fever-Tree Soda</i>	
<b>Jägerita</b>	14
<i>Jägermeister – Cointreau – 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

---

COCKTAILS

**KIR ROYALE** £19

Piper-Heidsieck Brut, Crème de Mure

**FRENCH 75** £17

Piper-Heidsieck Brut, Tanqueray No.10, Lemon

**CHAMPAGNE COCKTAIL** £20

Piper-Heidsieck Brut, Courvoisier VSOP, Angostura Bitters

**SABOT** £17

Piper-Heidsieck Brut, Tanqueray No.10, Cointreau, Lemon

**AIR MAIL** £18

Piper-Heidsieck Brut, Havana 3yr, Lime, Honey

---

JOIN US 'SOMEWHERE HIGH ABOVE  
MANCHESTER' FOR THE ULTIMATE  
CLOSING PARTY OF 2024

BOOK TICKETS HERE:



---

20.  
STORIES

20STORIES.CO.UK

@20STORIESMCR