

20. STORIES

À LA CARTE MENU

Potato & rosemary sourdough , chive & lemon butter (V) <small>401kcal</small>	6.50
Marinated Nocellara olives <small>245kcal</small>	5.00
30g Oscietra caviar , warm blinis, crème fraiche, chives <small>547kcal</small>	90.00

STARTERS

Pan fried red Argentinian prawns , chilli & garlic butter, lemon aioli <small>501kcal</small>	20.00
Carrot, coconut & coriander soup , crispy parsnip, coriander oil (Vg) <small>121kcal</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>397kcal</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>672kcal</small>	14.00

MAINS

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>	29.00
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>766kcal</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>799kcal</small>	32.00

GRILL

COOKED OVER CHARCOAL BRIQUETTES

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>	42.00
Half grilled lobster in garlic butter <small>558 kcal</small>	49.00

FOR TWO

Whole grilled lobster in garlic butter , parmesan truffle fries <small>2553kcal</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

Skinny fries , herb salt (Vg) <small>586kcal</small>	6.50
Truffle & Parmesan fries <small>799kcal</small>	7.00
Buttered new potatoes <small>252kcal</small>	6.00
Sweet potato fries , lemon aioli <small>850kcal</small>	6.75
Fine beans , shallots & garlic <small>265kcal</small>	6.00
Portobello mushrooms , garlic butter <small>193kcal</small>	6.75
Rocket salad , Parmesan & red onion <small>99kcal</small>	6.00
Brussel sprouts , bacon & chestnut <small>470kcal</small>	6.00
Invisible chips – Hospitality Action Charity	1.00
<i>The charity supports hospitality workers through tough times, offering financial aid, mental health support and crisis help</i>	

SAUCES

Peppercorn <small>130kcal</small>	4.00
Béarnaise <small>175kcal</small>	4.00
Chimichurri <small>60kcal</small>	4.00

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those 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. Please note that we are a cashless venue.