TERRACE MENU

Marinated Nocellara olives (Vg) 245kcal	5
Rose Harissa mixed nuts 667kcal	7.5
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
Pan fried Argentinian red prawns, chilli & garlic butter, lemon aioli 501kcal	20
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.
Chilli & lime tater tots, toasted sesame mayo 718kcal	6

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. Vega dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

