

# 20. STORIES

## SUNDAY À LA CARTE MENU

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

### STARTERS

<b>Pan fried red Argentinian prawns</b> , chilli & garlic butter, lemon aioli 501kcal	20.00
<b>Carrot, coconut &amp; coriander soup</b> , crispy parsnip, coriander oil (Vg) 121kcal	9.00
<b>Beetroot</b> , whipped vegan feta, burnt chilli, red wine shallot, chicory (Vg) 220kcal	12.00
<b>Braised pork cheek</b> , chicory, apple, celeriac, smoked paprika aioli 485kcal	16.00
<b>Roasted quail</b> , pear, goats cheese & radicchio salad 397kcal	18.00
<b>Seared king scallops</b> , caramelised cauliflower, pickled mussel, golden raisin & tarragon 333kcal	20.00
<b>Ham hock &amp; pheasant terrine</b> , cornichons, remoulade & sourdough toast 672kcal	14.00

### MAINS

<b>BBQ lamb rump</b> , grilled squash, Brussel sprouts & chestnut, spiced lamb sauce 692kcal	36.00
<b>Seared stone bass loin</b> , Jerusalem artichoke, barley, wild mushrooms, chicken & tarragon butter 658kcal	28.00
<b>Roast butternut squash</b> , lentil & green bean salad, parsley & shallot, harissa (V) 464kcal	19.50
<b>Grilled spatchcocked poussin</b> , spiced red cabbage, roast Piccolo parsnip & carrot 766kcal	28.00
<b>Pan roasted cod</b> , cauliflower, fennel & orange, fish red wine sauce 280kcal	30.00
<b>Celeriac wellington</b> , wild mushrooms, turnip, salsify, parsley cream (Vg) 523kcal	24.00
<b>Roasted pork belly</b> , fricassee of fennel salami, beans, capers & shallot, chervil, pork jus 799kcal	32.00

### SUNDAY ROAST

SERVED BETWEEN 12 PM - 4 PM

<b>Roast sirloin of beef</b> with all the trimmings 983kcal	26.00
<b>Roast pork loin</b> with all the trimmings 1058kcal	26.00
<b>Roast chicken supreme</b> with all the trimmings 926kcal	26.00
<b>Celeriac Wellington</b> with all the trimmings 989kcal	26.00

### GRILL

COOKED OVER CHARCOAL BRIQUETTES

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

### FOR TWO

<b>Whole grilled lobster in garlic butter</b> , parmesan truffle fries 2553kcal	100.00
<b>Porterhouse steak (1kg)</b> 35 days dry aged 1764kcal	100.00
<b>8 bone rack of lamb</b> herb crusted 2274kcal	80.00

### SIDES

<b>Skinny fries</b> , herb salt (Vg) 586kcal	6.00
<b>Truffle &amp; Parmesan fries</b> 799kcal	6.50
<b>Buttered new potatoes</b> 252kcal	6.00
<b>Sweet potato fries</b> , lemon aioli 850kcal	6.50
<b>Fine beans</b> , shallots & garlic 265kcal	6.00
<b>Portobello mushrooms</b> , garlic butter 193kcal	6.75
<b>Rocket salad</b> , Parmesan & red onion 99kcal	6.00
<b>Brussel sprouts</b> , bacon & chestnut 470kcal	6.00

### Invisible chips – Hospitality Action Charity

The charity supports hospitality workers through tough times, offering financial aid, mental health support and crisis help

1.00

### SAUCES

<b>Peppercorn</b> 130kcal	4.00
<b>Béarnaise</b> 175kcal	4.00
<b>Chimichurri</b> 60kcal	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 & £1 discretionary charity donation will be added to your bill. Please note that we are a cashless venue.