

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 fraîche, chives <small>547kcal</small>	90.00

STARTERS

Pan fried red Argentinian prawns , chilli & garlic butter, lemon aioli <small>501kcal</small>	20.00
Broccoli, courgette & basil soup , basil oil, courgette fritter (Vg) <small>121kcal</small>	9.00
Goats cheese mousse , pea & mint salsa, radish, spring leaves (V) <small>421kcal</small>	14.00
Dressed white crab , smoked eel, cucumber & fennel, gazpacho sauce <small>242kcal</small>	17.50
Grilled spiced quail , pickled spring vegetable salad, mint yoghurt <small>355kcal</small>	18.00
Seared king scallops , mango & papaya salad, tamarind sauce <small>258kcal</small>	20.00
Ham hock & chicken terrine , truffled new potato salad & sourdough toast <small>701kcal</small>	14.00

MAINS

BBQ lamb rump , grilled courgette, baby gem lettuce, baby leek, lamb sauce <small>570kcal</small>	36.00
Pan roasted sea trout , BBQ aubergine, coriander, hot & sour lemongrass & coconut sauce <small>364kcal</small>	28.00
Asparagus , Jersey Royals, artichoke & watercress, parsley sauce (Vg) <small>316kcal</small>	24.00
Grilled spatchcocked poussin , charred red onion relish, pomme purée, chicken sauce <small>744kcal</small>	28.00
Harissa spiced chickpeas , preserved peppers, lovage & shallot (Vg) <small>304kcal</small>	19.50
Seared stone bass , orzo, pea, asparagus, tarragon, lemon vinaigrette <small>568kcal</small>	28.00
Roasted pork belly , spiced carrot, watercress & puy lentils <small>812kcal</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
Mixed bitter leaf salad , blue cheese dressing <small>83kcal</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 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.