

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
Goats cheese mousse , pea & mint salsa, radish, spring leaves (V) <small>421kcal</small>	14.00
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 , truffled new potato salad & sourdough toast <small>701kcal</small>	14.00

MAINS

BBQ lamb rump , grilled squash, Brussel sprouts & chestnut, spiced lamb sauce <small>692kcal</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 , spiced red cabbage, roast Piccolo parsnip & carrot <small>766kcal</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
Invisible chips – Hospitality Action Charity	1.00

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

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.