

20. STORIES

SUNDAY À LA CARTE MENU

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

STARTERS

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

MAINS

BBQ lamb rump , grilled courgette, baby gem lettuce, baby leek, lamb sauce 570kcal	36.00
Pan roasted sea trout , BBQ aubergine, coriander, hot & sour lemongrass & coconut sauce 364kcal	28.00
Asparagus , Jersey Royals, artichoke & watercress, parsley sauce (Vg) 316kcal	24.00
Grilled spatchcocked poussin , charred red onion relish, pomme purée, chicken sauce 744kcal	28.00
Harissa spiced chickpeas , preserved peppers, lovage & shallot (Vg) 304kcal	19.50
Seared stone bass , orzo, pea, asparagus, tarragon, lemon vinaigrette 568kcal	28.00
Roasted pork belly , spiced carrot, watercress & puy lentils 812kcal	32.00

SUNDAY ROAST

SERVED BETWEEN 12 PM - 4 PM

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

GRILL

COOKED OVER CHARCOAL BRIQUETTES

Fillet (240g) 35 days dry aged 438kcal	46.00
Ribeye (320g) 42 days dry aged 875kcal	48.00
Sirloin (280g) 35 days dry aged (H) 637kcal	42.00
Half grilled lobster in garlic butter 558 kcal	49.00
Whole grilled lobster in garlic butter , parmesan truffle fries 2553kcal	100.00
Porterhouse steak (1kg) 35 days dry aged 1764kcal	100.00
8 bone rack of lamb herb crusted 2274kcal	80.00

FOR TWO

SIDES

Skinny fries , herb salt (Vg) 586kcal	6.50
Truffle & Parmesan fries 799kcal	7.00
Buttered new potatoes 252kcal	6.00
Sweet potato fries , lemon aioli 850kcal	6.75
Fine beans , shallots & garlic 265kcal	6.00
Portobello mushrooms , garlic butter 193kcal	6.75
Rocket salad , Parmesan & red onion 99kcal	6.00
Mixed bitter leaf salad , blue cheese dressing 83kcal	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 130kcal	4.00
Béarnaise 175kcal	4.00
Chimichurri 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.