20. STORIES



SPRITZ COCKTAIL MENU

20. STORIES

Aperol Spritz 14

Aperol – Prosecco – Soda

Its unmistakably orange colour and fresh bittersweet taste brighten up every toast amongst friends. A perfect blend of Aperol and sparkling Prosecco over ice, lengthened with soda and garnished with a fresh orange slice.

Campari Spritz 14

Campari – Prosecco – Soda

Unique, fresh and sophisticated taste, with a distinctive bitterness. A perfect blend of Campari and sparkling Prosecco, lengthened with soda.

Sarti Spritz 14

Sarti – Prosecco – Soda

Refreshingly fruity taste with notes of passion fruit, mango and blood orange. Prosecco, Sarti Rosa and a dash of soda garnished with a fresh lime slice.

Crodino Non-Alcoholic Spritz 8

Deliciously sparkling, non-alcoholic, with a unique bittersweet taste. Crodino is the perfect taste of the Italian sunshine.



@20storiesmcr @aperolspritzuk

BAR MENU

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SUMMER SIGNATURES

Pomelo Brisa	15
Malfy Rosa – Lillet Rosé – Grapefruit Liqueur – Campari – Prosecco – Fever-Tree Soda Water	
Pineapple Express	14
El Jimador Blanco – Sage Syrup – Pineapple – Lime – Grapefruit Bitters	
The Devil's Orchard	14
Charred Chilli El Jimador – Lost Explorer Mezcal – Apple – Blood Orange – Lime – Cinnamon	
Aguamiel	22
Casamigos Blanco – Don Julio Blanco – Agave – Lime – Angostura Bitters – Orange Bitters – Grapefruit Bitte	rs
The Green One	15
Hendrick's Gin – Midori Melon – Elderflower – Lemon – Fever-Tree Soda Water	
As Per My Last Email	15
- Tanqueray Royale – Yellow Chartreuse – Luxardo Maraschino – Midori Melon – Italicus – Peychaud Bitters	

ΗО	USE	CL	ASS	ICS

Tiki Stories	16
20 Stories Zombie Jam – Havana 3yr – Brugal 1888 – Wray & Nephew – Flor De Cana 12yr	
65th Street Koko Kanu – Velvet Falernum - Cointreau – Pink Grapefruit – Pineapple – Lime - Angostura Bitters Brown Sugar	16
Manchester Tart Punch Havana Club 7yr – Raspberry - Coconut Syrup - Maraschino Cherry Liqueur – Lemon – Apple - Vanilla foam	16
Solero Peach Liqueur – Passionfruit Liqueur – Mango – Cream - Coconut – Pineapple	16
Double Oak Old Fashioned Woodford Reserve Double Oak – 20 Stories Old-Fashioned Sugar	18

SHOOTERS

Bombero	7
Charred Chilli El Jimador – Lost Explorer Mezcal – Blood Orange	
Chiki Tiki	7
20 Stories Zombie Jam – Havana 3yr – Brugal 1888 – Wray & Nephew – Flor De Cana 12yr	
Baby Ale Adriatico Amaretto – Licor 43 – Courvoisier VSOP – Aztec Chocolate Bitters – Half & Half	8

NON-ALCOHOLIC COCKTAILS

Salar Mango – Cream - Coconut – Pineapple – Gomme	10
Grapefruit Caipirinha Caleño Light & Zesty – Grapefruit Sherbet – Lime – Gomme	10
Mountain Bloom Everleaf Mountain – Peach – Lime – Grenadine	11

NON-ALCOHOLIC APERITIFS

	50ml
Everleaf Forest	9.25
A saffron-infused aperitif, elegant, fresh and with enough bitterness to compete against white vermouths.	
Everleaf Marine	9.25
A crisp blend of sustainably sourced botanicals chosen to capture marine flavours including Juniper,	
Bergamot and Dulse	
Everleaf Mountain	9.25
A vibrant blend of botanicals carefully chosen to capture mountain flavours including Cherry Blossom,	
Rosehip and Strawberry.	
Caleño Light & Zesty	9.25
A juniper and Inca berry non-alcoholic spirit. Vibrant, full of flavour with notes of pineapple, mango, lime.	
Caleño Dark & Spicy	9.25
A rich and golden non-alcoholic spirit, combining a blend of pineapple, coconut, ginger, black cardamom,	
vanilla, kola nut & lime	

BOTTL	ED B	EER
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Peroni Nastro Azzurro 330ml	6.50
Asahi Super Dry 330ml	6.50
NOAM 'Bavaria Berlin' Unfiltered Lager 340ml	8
Purity Session IPA 330ml	7.50
DRAUGHT	
Peroni Nastro Azzurro	6.50
21 Citra Pale Ale	6.50
CIDER	
Aspall Icon Suffolk Cider 330ml	7.50
Rekorderlig Wild Berries 500ml	7.50
LOW ALCOHOL BOTTLES	
Peroni 0.0% 330ml	5
00 Citra & Centennial Pale Ale 0.5% 330ml	5.75

CHAMPAGNE & SPARKLING WINE

	125ml	Bottle
Piper Heidsieck, "Cuvée Brut"	16	95
Piper Heidsieck, "Rose Sauvage"	21	120
Nyetimber, "Classic Cuvee"	15	90
Prosecco Spumante Brut "Le Dolci Colline"		55
Piper Heidsieck, "Essential Blanc de Blancs"		130
Piper Heidsieck, "Brut Vintage"		150
Piper Heidsieck, "Rare Champagne"		230
Laurent-Perrier, "La Cuvée Brut"		110
Laurent-Perrier, "Heritage Brut"		160
Dom Pérignon 2013		295
Krug, "Grand Cuvée"		330
Armand de Brignac, "Ace of Spades Gold"		560
Nyetimber Blanc de Blancs 2016		110
Nyetimber, Rosé		95
Laurent-Perrier, Rosé		145

WINE BY THE GLASS

White Wine	175ml	Bottle
Pinot Grigio, Ancora, Lombardia, Italy	10	44
Chablis, Domaine de la Motte, Burgundy, France	18	74
Viognier 'Eco Balance', Emiliana, Aconcagua, Chile	9	38
Sauvignon Blanc, Aquamarine, Marlborough, New Zealand	14	57

Rosé wine	175ml	Bottle
Azure, Mirabeau, Côtes de Provence, France	15	61
Etoile, Mirabeau, Côtes de Provence, France	19	77
Ballerine Rosé, Languedoc, France	9	38

WINE BY THE GLASS

Red Wine	175ml	Bottle
Nero d'Avola 'Da Vero', Adria, Sicily, Italy	10	39
Beaujolais Villages, Les Pivoines, Beaujolais, France	13	50
Rioja Reserva, Vega del Rayo, Spain	17	72
Château Cardinal, Montagne Saint-Emilion, Bordeaux, France	18	78

Sweet & Fortified	75ml
Monbazillac, Domaine de Grange Neuve, France	7
Côteaux du Layon, Domaine des Baumard, Loire, France	8
LBV Port, Graham's, Douro, Portugal	6
Tawny Port, Graham's, Douro, Portugal	9

VODKA

	50ml
Ketel One	10
ŻubrówkaBison Vodka	10
Absolut Vanilla	10
Ketel One Citron	10
Sauvelle Vodka	11
Belvedere	12.50
Cîroc	12.50
Cîroc Red Berry	12.50
Chase Potato Vodka	14
Belvedere 10	42

50ml

Tanqueray		10
Hendrick's		10.50
Tanqueray 10		11
Tanqueray Royale		11
Malfy Originale		11
Malfy Rosa		12
No.3 London Gin		11
Sipsmith Gin	MA CO	11
Sipsmith Sloe		11
Brockmans		11
Manchester Gin		12
Mirabeau Dry Rosé Gin		12
Gin Mare		12
Roku Gin		12
Cygnet 22 Welsh Gin		14
Monkey 47		14.50
Forest Gin		14.50

RUM

	50ml
Havana 3yr	9.75
Havana Cuban Spiced	10
Koko Kanu	9.75
Havana Club Especial	10
Havana 7yr	10.50
Goslings Black	10.50
Wray & Nephew	10.50
Plantation Pineapple	13
Flor de Caña 12yr Centenario	13
Brugal 1888	14.50
Diplomatico Exclusiva	14.50
William George	14.50
Santa Teresa 1796	15.50
Havana Club Seleccion de Maestros	17
Ron Zacapa Centenario Sistema Solera 23	18
Diplomatico Ambassador	52

Cachaça

Leblon Cachaça

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11

SCOTCH WHISKY

Blended

	50ml
Johnnie Walker Black Label	10
Johnnie Walker Gold Label	14.50
Johnnie Walker Blue Label	30
Highlands	
Glenmorangie Original	10
Glenmorangie La Santa	14.50
Glenmorangie Nectar d'Or	15
Glenmorangie Quinta Ruban	15.50
Fettercairn 12yr	15.50
Highland Park 18yr	23.50
Dalmore 12yr	14
Dalmore Port Wood	15
Dalmore Cigar Malt	21.50
Dalmore King Alexander III	36
Lowlands	
Auchentoshan Three Wood	14.50
Islay	
Bowmore 12yr	13
Laphroaig 10yr	13.50
Port Charlotte Scottish Barley	13
Ardbeg 10yr	12
Ardbeg Corryvreckan	18
Lagavulin 16yr	27

SCOTCH WHISKY

Speyside

The Singleton 12yr	14
Balvenie 14yr Caribbean Cask	15.50
Macallan 12 Double Cask	16.50
Macallan 12 Sherry Oak Cask	21
Macallan 15 Double Cask	30
Macallan 18 Sherry Oak Cask	70

Isle of Skye

Talisker 10yr

13.50

WORLD WHISKEY

Japan

Suntory Toki Blended Whisky 12 Suntory Hakushu Distiller's Reserve 12.50 Suntory Yamazaki Distiller's Reserve 15 Suntory Yamazaki 12yr 32 Suntory Yamazaki 18yr 140 Hibiki Harmony 15.50 Hibiki 21yr 170 Nikka From The Barrel 13.50 Nikka Miyagikyo Single Malt 16.50

Irish

Jameson

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50ml

9.75

WORLD WHISKEY

American

Maker's Mark	10
Maker's Mark 46	13.50
Bulleit Rye	10
Jack Daniel's Old No.7	10
Gentleman Jack	11.50
Woodford Reserve	11.50
Eagle Rare Single Barrel	13
Blanton's Original	14
Woodford Reserve Rye	14
Four Roses Single Barrel 100 Proof	14
Michter's US no.1 Straight Rye	15
Woodford Reserve Double Oak	17
SirDavis Rye	22

APERITIFS & DIGESTIFS

Vermouth	50ml
Noilly Prat	6.50
Martini Ambrato	7
Martini Rubino	7
Antica Formula	8
Lillet Blanc	6.50

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COGNAC/BRANDY

Courvoisier VSOP13Frederic Couzin Grande Champagne XO21Courvoisier XO30Louis XIII15ml 8525ml 15050ml 275

ARMAGNAC

	50ml
Clos Martin XO 15yr	13
Baron de Sigognac 20yr	18

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TEQUILA

El Jimador Blanco	9.25
El Jimador Reposado	9.25
Teremana Blanco	14
Cazcabel Coffee	11
Casamigos Blanco	16
Casa Dragones Blanco	18
Don Julio Blanco	14
Don Julio Reposado	16
Don Julio Anejo	17
Don Julio 1942	36
Tapatio Excelencia Gran Reserva Extra Anejo	44

MEZCAL

	50ml
Mezcal Amores Espadín Joven	13.50
Lost Explorer Espadín	15.50

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LIQUEURS

Adriatico Amaretto	9.75
Adriatico Amaretto Bianco	9.75
Aperol	9
Amaro Montenegro	8
Baileys	7
Benedictine	9
Campari	8
Chambord	8
Cherry Heering	9
Cointreau	9
Drambuie	9
Frangelico	9
Grand Marnier	11
Green Chartreuse	12
Yellow Chartreuse	12
Italicus	9.50
Jägermeister	9
Kahlua	7
La Fee Absinthe	11
Licor 43	9
Limoncello Luxardo	9
Maraschino Luxardo	8
Midori	8
Pernod	9
Pisco Aba	8
Molinari Sambuca	9
Southern Comfort	9
St. Germain	9
Velvet Falernum	8

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MINERALS

Coca Cola	3.75
Diet Coke	3.75
Coke Zero	3.75
Fever-Tree Lemonade	3.75
Fever-Tree Soda Water	3.75
Fever-Tree Tonic Water	3.75
Fever-Tree Refreshingly Light Tonic Water	3.75
Fever-Tree Elderflower Tonic Water	3.75
Fever-Tree Mediterranean Tonic Water	3.75
Fever-Tree Ginger Ale	3.75
Fever-Tree Ginger Beer	3.75
Fever-Tree Sparkling Cloudy British Apple & Mint 275ml	6
Fever-Tree Sparkling Sicilian Lemonade 275ml	6
Orange Juice	4.50
Apple Juice	4
Cranberry Juice	4
Pineapple Juice	4
Tomato Juice	4.50
Red bull	5.50
Large Still Water	5.50
Sparkling Water	5.50

English Breakfast strong & malty	4
Earl Grey light & fragrant	4
Chai spiced & bright	4
Chinese Green Tea jasmine flowers	4
Lemon & Ginger fiery & citrusy	4
Moroccan Mint minty & strong	4
Fresh Mint Tea	4

COFFEE

3
3.50
3
3.50
3.50
4
4
4
5
6
10

TERRACE MENU

Nocellara Olives (Vg)	5	
Rose Harissa mixed nuts	7.50	
Chickpea & coriander falafel, chimichurri	7	
Edamame beans & Maldon salt (Vg)	7	
Fried tortillas, kimchi nacho cheese dip	6	
Lemon, spinach & ricotta arancini, tarragon mayo	8	
Duck spring rolls, sweet chilli sauce	10	
Fried chicken wings, gochujang sauce	8	
Bang Bang cauliflower, spring onion & chilli	8	
Pan-fried Argentinian red prawns, chilli & garlic butter, lemon aioli	20	
20 Stories cheeseburger, brioche bun, cheddar, dill pickle & relish	15	
Day dry aged sirloin steak, mushroom & kombu dipping sauce	38	
Truffle & Parmesan tater tots	6.50	
Chilli & lime tater tots, toasted sesame mayo	6	
AVAILABLE MONDAY- SATURDAY BETWEEN 12.00-16.00 Cream tea Homemade plain & fruit scones, clotted cream, strawberry preserve & choice of a coffee or a tea	12	
Champagne cream tea Homemade plain & fruit scones, clotted cream, strawberry preserve, choice of a coffee or a tea & a glass of Piper Heidsieck	22.5	this

with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies All prices include VAT. Adults need around 2000 kcal a day. 13.5% service charge will be added to your bar bill. 125ml wine & 25ml spirit measures available on request.

BOTTLE SERVICE

Vodka

Belvedere	220)
Cîroc	230)
Cîroc Red Berry	240)
Belvedere 10	600)
	Gin	
Manchester Gin	190)
Hendrick's	200)
Gin Mare	210)
Brockmans Gin	210)
Monkey 47	220)
Tanqueray 10	250)
	Tequila	

Cazcabel Coffee	200
Casamigos Blanco	300
Don Julio Reposado	300
Don Julio 1942	600

BOTTLE SERVICE

Whisky

Johnnie Walker Black Label	200
Glenmorangie Original	200
Macallan 12yr Double Oak	300
Johnnie Walker Blue Label	400
Macallan 15yr Double Oak	480

American Whiskey

Woodford Reserve	200
Jack Daniels Single Barrel	220
Makers Mark 46	240

Japanese Whisky

Nikka From the Barrel	200
Hibiki Harmony	230

BOTTLE SERVICE

Rum

Havana Cuban Spiced190Havana 7yr200Mount Gay Black Barrel240Diplomatico Exclusiva260Ron Zacapa 23yr320

Cognac

Courvoisier VSOP	230
Courvoisier XO	470
Louis XIII	3750

Please speak with a member of the team for the wine list or any other spirits.

All spirit bottles include your selection of 1-3 types of mixers:

Coca Cola / Diet Coke / Coke Zero / Fever Tree Lemonade / Fever Tree Soda Water / Fever Tree Tonic / Fever Tree Light Tonic / Fever Tree Mediterranean Tonic / Fever Tree Ginger Ale / Fever Tree Ginger Beer

CIGARS

Romeo y Julieta - No. 2

The overpacked head of this little, veiny cigar causes a firm draw, but it still imparts lots of flavour with easy going notes of flowers and herbs balanced by spicy, peppery undertones and sweet hints of caramel and cocoa.

Flavour: Medium Vitola: Petit Corona Ring Gauge: 42 Length: 129mm Smoke Time: 30 Minutes

Cohiba – Siglo II

Though this Mareva format resembles those of its kind it has its own character. With greater lightness, freshness and richness of flavours this will definitely tempt the nature of those who find Cohibas too strong. There's a lot of flavour in this little smoke, which layers the palate with leather, nougat and coffee on top of an earthy, mineral base.

Flavour: Medium Vitola: Mareva Ring Gauge: 42 Length: 129mm Smoke Time: 30 Minutes

Cohiba – Siglo V

The cigar begins with a smooth and balanced smoke, featuring earthy and woody undertones, with delicate cocoa and coffee notes. As you continue to smoke, the flavours deepen and evolve, incorporating a touch of pepper and potentially a hint of licorice

Flavour: Medium Vitola: Dalias Ring Gauge: 43 Length: 171mm Smoke Time: 55 Minutes

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50

65

120

CIGARS

Cohiba – Robusto

Complex intonations of oak wood, slivered almonds and vanilla build in intensity and come together quite cohesively. As a result of its strength and excellent blend this cigar has become one of the nine true Robustos. One of the most demanded Havanas in the market, a true gem.

Flavour: Medium to Full Vitola: Robusto Ring Gauge: 50 Length: 124mm Smoke Time: 45 Minutes

Montecristo - Petit Edmundo

A timeless classic from Montecristo, this cigar delivers a burst of crackling spices and garden herbs and is a true after supper companion. Medium to full flavour mellowed by the heavy ring gauge.

> Flavour: Medium to Full Vitola: Petit Edmundo Ring Gauge: 52 Lenath: 100mm Smoke Time: 30 Minutes

Partagas – Series P No.2

A noble smoke which expresses the rich, earthy spices associated with Partagas. With its countless flavours of spice and sweet, this cigar is a must for Partagas fans. The interplay of sweet and spicy works quite well, as notes of graham cracker, caramel and anise are spruced up with subtle hints of ground red pepper before the boozy, cherry liqueur finish.

> Flavour: Full Vitola: Pirámide Ring Gauge: 52 Length: 156mm Smoke Time: 60 Minutes

100

65

60

20 STORIES CLASSIC COCKTAILS

Espresso Martini Ketel One – Kahlua – Vanilla – Espresso	15
Pornstar Martini Absolut Vanilla – Passionfruit – Vanilla – Pineapple	16
Bloody Mary Ketel One – Tomato – Tabasco – Lemon – Relish	13
Vodka Martini Cîroc – Noilly Prat – Twist	15
Moscow Mule Belvedere – Lime – Fever-Tree Ginger Beer	14
French Martini Sauvuelle – Chambord – Pineapple	14
Dirty Gin Martini Monkey 47 – Noilly Prat – Olive	18
South Side Cygnet Gin – Lime – Mint	16
Bramble Tanqueray Gin – Crème de Mure – Lemon	14
Rusty Nail Johnnie Walker Black – Drambuie	14
Rob Roy Dalmore 12yr – Sweet Vermouth – Angostura Bitters	22
Whiskey Highball The Singleton 12yr – Fever-Tree Soda – Lemon	16

20 STORIES CLASSIC COCKTAILS

Whiskey Sour Makers Mark – Lemon – Angostura Bitters – Foamer	15
Irish Coffee Jameson – Coffee – Cream	10
Mojito Havana 3yr – Lime – Mint	14
Maestros Old Fashioned Havana Maestros – Madagascan Wild Sugar – Bitters	20
Cuba Libre Havana Spiced – Lime – Coca Cola	14
Paloma Casamigos Blanco – Grapefruit – Lime – Fever-Tree Soda	16
Hugo Spritz St-Germain – Prosecco – Fever-Tree Soda	14
Tequila Negroni Teremana Blanco – Sweet Vermouth – Campari	16
Jägerita Jägermeister – Cointreau – Lime	14

20. STORIES



TERRACE FOOD MENU

Nocellara Olives (Vg)	5
Rose Harissa mixed nuts	7.50
Chickpea & coriander falafel, chimichurri	7
Edamame beans & Maldon salt _(Vg)	7
Fried tortillas, kimchi nacho cheese dip	6
Lemon, spinach & ricotta arancini, tarragon mayo	8
Duck spring rolls, sweet chilli sauce	10
Fried chicken wings, gochujang sauce	8
Argentinian red prawns, chilli & garlic butter, lemon aioli	20
Bang Bang cauliflower, spring onion & chilli	8
20 Stories cheeseburger, brioche bun, cheddar, dill pickle & relish	n 15
Day dry aged sirloin steak, mushroom & kombu dipping sauce	38
Truffle & Parmesan tater tots	6.50
Chilli & lime tater tots, toasted sesame mayo	6

AVAILABLE MONDAY- SATURDAY BETWEEN 12.00-16.00 Cream tea Homemade plain & fruit scones, clotted cream, strawberry preserve & choice of a coffee or a tea

Champagne cream tea22.50Homemade plain & fruit scones, clotted cream,strawberry preserve, choice of a coffee or a tea & a glass of Piper Heidsieck

12

