20.
STORIES
APEROL SPRITZ
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.

APEROL SPRITZ

CRODINO NON-ALCOHOLIC SPRITZ

SARTI SPRITZ

@20storiesmcr @aperolspritzuk

BAR MENU

Summer Signatures	04
House Classics & Shooters	05
Non-Alcoholic Cocktails & Spirits	06
Bottled Beer & Cider	07
Low Alcohol Bottles	07
Champagne & Sparkling	08
Wines by the Glass	09
Vodka	11
Gin	12
Rum	13
Scotch Whisky	14
World Whiskey	16
Aperitifs & Digestifs	17
Cognac & Armagnac	18
Tequila & Mezcal	19
Liqueurs	20
Minerals	21
Tea & Coffee	22
Bar Snacks	23
Bottle Service	24
Cigars	27
Classic Cocktails	29

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss 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.

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 Bitters

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

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss 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.

HOUSE CLASSICS

Tiki Stories 16
20 Stories Zombie Jam – Havana 3yr – Brugal 1888 – Wray & Nephew – Flor De Cana 12yr

65th Street 16
Koko Kanu – Velvet Falernum - Cointreau – Pink Grapefruit – Pineapple – Lime - Angostura Bitters Brown Sugar

Manchester Tart Punch 16
Havana Club 7yr – Raspberry - Coconut Syrup - Maraschino Cherry Liqueur – Lemon – Apple - Vanilla foam

Solero 16
Peach Liqueur – Passionfruit Liqueur – Mango – Cream - Coconut – Pineapple

Double Oak Old Fashioned 18
Woodford Reserve Double Oak – 20 Stories Old-Fashioned Sugar

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 8
Adriatico Amaretto – Licor 43 – Courvoisier VSOP – Aztec Chocolate Bitters – Half & Half

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss 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.

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

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss 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.

BOTTLED BEER

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
Purity Session IPA	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

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss 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.

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

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss 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.

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

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss 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.

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

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss 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.

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

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss 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.

GIN

With a selection of Fever-Tree Tonics available

	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	11
Sipsmith Sloe	11
Brockmans	11
Manchester Gin	12
Mirabeau Dry Rosé Gin	12
Gin Mare	12
Cygnet 22 Welsh Gin	14
Monkey 47	14.50
Forest Gin	14.50

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss 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.

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
Ron Zacapa XO	32
Diplomatico Ambassador	52

Cachaça

Leblon Cachaça	11

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss 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.

SCOTCH WHISKY

	50ml
Blended	
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

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss 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.

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

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss 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.

WORLD WHISKEY

Japan

	50ml
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

	50ml
Jameson	9.75

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss 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.

WORLD WHISKEY

American

	50ml
Maker's Mark	10
Maker's Mark 46	13.50
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

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss 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.

COGNAC/BRANDY

	50ml
Courvoisier VSOP	13
Courvoisier XO	30
Hennessy Paradis	110
Louis XIII	15ml 85
	25ml 150
	50ml 275

ARMAGNAC

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

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss 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.

TEQUILA

	50ml
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

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss 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.

LIQUEURS

	50ml
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

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss 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.

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

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss 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.

TEA

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

Espresso	
Single	3
Double	3.50
Macchiato	
Single	3
Double	3.50
Americano	3.50
Flat White	4
Cappuccino	4
Latte	4
Mocha	5
Hot Chocolate	6
Liqueur Coffee	10

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss 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.

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 12
Homemade plain & fruit scones, clotted cream,
strawberry preserve & choice of a coffee or a tea

Champagne cream tea 22.5
Homemade plain & fruit scones, clotted cream,
strawberry preserve, choice of a coffee or a tea & a glass of Piper Heidsieck

to
enic
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

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss 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

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

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss 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

Rum

Havana Cuban Spiced	190
Havana 7yr	200
Mount Gay Black Barrel	240
Diplomatico Exclusiva	260
Ron Zacapa 23yr	320

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.

<u>All spirit bottles include your selection of 1-3 types of mixers:</u>
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

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss 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.

CIGARS

Romeo y Julieta – No. 2 50

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 65

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 120

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

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss 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.

CIGARS

Cohiba – Robusto 100

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 60

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
Length: 100mm Smoke Time: 30 Minutes

Partagas – Series P No.2 65

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

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss 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.

20 STORIES CLASSIC COCKTAILS

Espresso Martini 15
Ketel One – Kahlua – Vanilla – Espresso

Pornstar Martini 16
Absolut Vanilla – Passionfruit – Vanilla – Pineapple

Bloody Mary 13
Ketel One – Tomato – Tabasco – Lemon – Relish

Vodka Martini 15
Cîroc – Noilly Prat – Twist

Moscow Mule 14
Belvedere – Lime – Fever-Tree Ginger Beer

French Martini 14
Sauvuelle – Chambord – Pineapple

Dirty Gin Martini 18
Monkey 47 – Noilly Prat – Olive

South Side 16
Cygnet Gin – Lime – Mint

Bramble 14
Tanqueray Gin – Crème de Mure – Lemon

Rusty Nail 14
Johnnie Walker Black – Drambuie

Rob Roy 22
Dalmore 12yr – Sweet Vermouth – Angostura Bitters

Whiskey Highball 16
The Singleton 12yr – Fever-Tree Soda – Lemon

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss 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.

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

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss 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.

20. STORIES

APEROL SPRITZ

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	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 12

Homemade plain & fruit scones, clotted cream, strawberry preserve & choice of a coffee or a tea

Champagne cream tea 22.50

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