

SUNDAY À LA CARTE MENU

Potato & rosemary sourdough, chive & lemon butter (V)	6.50
Marinated Nocellara olives	6.00
30g Oscietra caviar, warm blinis, crème fraîche, chives	85.00

STARTERS

Red Argentinian prawns, chilli & garlic butter, preserved lemon aioli	20.00
Chilled strawberry & pepper gazpacho, cucumber granita, olives, capers (Vg)	12.00
Buffalo milk burrata, grilled peach, hot honey, tomato consommé, elderflower & tarragon (V)	17.00
London cure oak smoked salmon, lime, dill & capers, crème fraîche, melba toast, Avruga caviar	17.00
Grilled jerk quail, pineapple & black bean salsa, jerk dipping sauce	19.00
Seared king scallops, sweetcorn, mango, pickled habanero, green goddess sauce	20.00
Classic beef tartare, hand cut raw black angus beef, cornichons, confit yolk, Hendersons X Stories house dressing	18.00

MAINS

BBQ lamb rump, ratatouille, labneh, salsa verde, Salamanca olive tapenade, lamb cumin sauce	38.00
Pan seared sea bream, fregola, garlic prawns, tarragon, lobster bisque, smoked caviar	33.00
Gnocchi, plant based Nduja & burrata, smoked sun-dried tomatoes, artichoke, persillade (Vg)	26.00
Corn fed chicken supreme, tarragon, hen of the woods, summer truffle potato terrine, roasted mushroom chicken sauce	35.00
Chickpea panisse, courgette, aubergine, harissa emulsion, whipped houmous, spiced chickpeas (Vg)	24.00
Pan roasted sea trout, orzo, tomato, broad beans, pickled mussel & basil	28.00
Grilled pork chop, smoked white bean puree, hispi, chorizo, Manchego & olive, pork sauce	34.00

SUNDAY ROAST SERVED BETWEEN 12 PM - 4 PM

Roast sirloin of beef with all the trimmings	26.00
Roast pork loin with all the trimmings	26.00
Roast chicken supreme with all the trimmings	26.00
Celeriac Wellington with all the trimmings	26.00

GRILL COOKED OVER CHARCOAL BRIQUETTES

Fillet (240g) 35 days dry aged	48.00
Ribeye (320g) 42 days dry aged	46.00
Sirloin (280g) 35 days dry aged (H)	38.00
Half grilled lobster in garlic butter	49.00

FOR TWO

Whole grilled lobster in garlic butter, baby gem, herb fries	95.00
Porterhouse steak (1kg) 35 days dry aged, baby gem, herb fries	110.00

SIDES

Herbs fries (Vg)	6.50
Truffle & Parmesan fries	7.50
Buttered new season potatoes	6.50
Tomato, Isle of Wight tomato carpaccio, olive oil, Maldon salt	7.00
Fine beans, tarragon butter	7.00
Ratatouille	7.00
Mixed leaf salad, sherry vinaigrette	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	4.00
Béarnaise	4.00
Stories verde	4.00
Stories steak sauce	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. Calorie information is available on request. 13.5% service charge will be added to your bill. Please note that we are a cashless venue.