

20. STORIES

STARTERS

Grape and almond chilled soup & apple (V)
Ham hock, black pudding terrine, pickled egg & mustard mayo
Whitebait, lemon & garlic aioli

MAIN COURSES

Sea bream fillet, asparagus, jersey royals & hollandaise
Cornfed chicken, pumpkin Pomme Anna & crispy kale
Truffle mac, gem lettuce & poached egg

DESSERTS

Orange & almond cake, raspberry, hazelnut & black currant
Panna cotta, lemon curd, rhubarb & crème fraiche sorbet
Lemon tart, Italian meringue

3 courses and a glass of wine £27.50

AVAILABLE MONDAY-THURSDAY (EXCL BANK HOLIDAYS)

5.30 PM - 6.30 PM

Please inform your waiter of any allergy or dietary requirements
when making your order.

Prices include VAT at 20%.12.5% discretionary charge will be added to your bill.