

# 20. STORIES



## CLASSIC MENU

3 COURSES  
FOR £60

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(v) - Vegetarian | (vg) - Vegan

(v/vg on request) - Vegan on request.

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. A discretionary 13.5% service charge will be added to your final bill.

## CHAPTER I

### SALMON

House-cured salmon, cucumber, radish & apple salad, whipped avocado, coconut & tamarind sauce

### BULL RING

Birmingham Stories six-hour braised ox cheek croquette, burnt onion purée, young lettuce, aged Parmesan

### TOMATO (VG)

Chilled Virgin Mary gazpacho, Isle of Wight tomatoes, courgette & pepper

## CHAPTER II

### SEA BREAM

Pan-fried sea bream, fregola, garlic prawns, tarragon, lobster bisque, smoked caviar

### CHICKEN

Lemon & herb roast chicken, Jersey Royal écrasé, pea & watercress, lemon thyme jus

### SIRLOIN (H) 280G

Chargrilled sirloin steak, baby gem & Stories verde, fries  
*+£8 Supplement per person*

### GARDEN VOL-AU-VENT (VG)

Puff pastry vol-au-vent, salad of wild garlic, courgette & samphire, Earl Grey datterini tomato, aubergine, plant-based 'nduja arrabbiata

## CHAPTER III

### MILLIONAIRE'S MADELEINES (V)

Warm sticky toffee madeleines, chocolate drops, caramel sauce, rum & raisin ice cream

### CAMBRIDGE BURNT CREAM (V)

Vanilla crème brûlée, Yorkshire rhubarb, ginger biscuit crumble

### APRICOT OPERA (V)

Layers of apricot gel and almond sponge, mascarpone Chantilly and yoghurt sorbet