20. STORIES

DINNER SET MENU

3 COURSES
£39.50

Monday - Friday
6pm - 10pm

Available for parties of up to 12 guests

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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.

STARTERS

CAULIFLOWER *(VG)*
Roasted cauliflower velouté, florets, Granny Smith apple, black garlic, croutons

GOAT'S CHEESE *(V)*
Crispy filo parcel of Rosary goat's cheese, red onion jam and heritage beetroot

HAM HOCK
Smoked ham hock terrine, picalilli purée, Melba toast, cornichons

MACKEREL
Grilled mackerel, spiced plum sauce, sesame white radish remoulade, soy and lime dressing

MAINS

SEA BREAM
Brixham sea bream, chilli and anchovy butter, piquillo peppers, Norfolk brassicas, brown crab

CHICKEN
Corn-fed chicken supreme, white cabbage lyonnaise, truffled potatoes, king oyster mushroom, smoked English ham and wine

GNOCCHI *(VG)*
Rice flour gnocchi, kale pesto emulsion, roast pumpkin, crispy chili spiced Brussel sprouts, toasted pine nuts, fried kale

RUMP *(H) 200G*
Grain-fed Signature Angus Red rump steak, fries
+£5 Supplement per person

ADDITIONAL SIDES

FRIES *(VG)* 7
Garlic and herb salt

GREEN BEANS *(V) (VG ON REQUEST)* 8
Extra-fine green beans, tarragon butter

TOMATO *(VG)* 8
Winter tomato, Williams pear, vanilla olive oil dressing

TRUFFLE MASH *(V)* 9
Creamed truffled potatoes

DESSERTS

CRÈME BRÛLÉE *(V)*
Vanilla crème brûlée, gingerbread crumble, cinnamon ice cream, roasted quince

PANNA COTTA *(VG)*
Vanilla & oat panna cotta, jasmine tea poached pears, lime, chai tuile

CHOCOLATE FONDANT
54% chocolate fondant, banana crémeux, caramel, banana ice cream