20. STORIES

NEW YEARS DAY HANGOVER BRUNCH MENU

2 COURSES *for* £42 | 3 COURSES *for* £48

Add bottomless bubbles or Aperol Spritz for £35 per person

STARTERS

HAM HOCK
Smoked Ham hock terrine, piccalilli purée, cornichons, Melba toast

MUSHROOM TOAST *(VG)*
Sautéed wild mushroom cream sauce, garlic brushed sourdough bread, truffle oat béchamel

PRAWN
Butterflied tiger prawns à la plancha, garlic and chilli butter, lemon aioli

TEMPURA CAULIFLOWER *(VG)*
Crispy glazed cauliflower, sesame seeds, coconut yoghurt, cucumber, dressed leaves

MAINS

BENEDICT
Two poached St Ewes eggs, English muffin, Prosciutto ham, tomato, hollandaise

ROYALE
Two poached St Ewes eggs, English muffin, spinach Scottish smoked salmon, lemon hollandaise

BURGER
20 Stories smash burger, Brioche bun, cheddar, pickles, burger sauce

SEA BREAM
Pan-seared Brixham sea bream, fregola, garlic prawns, tarragon, native lobster bisque, smoked Avruga caviar

STEAK, EGG & CHIPS
(SUPPLEMENT £5)
200g signature rump steak, St Ewes fried egg, chips

FORAGE BASKET
(VG ON REQUEST)
Puff pastry vol-au-vent, roast shallots, panko fried hen's egg, creamed white wine winter mushrooms, tarragon

DESSERTS

THE PADDINGTON *(V)*
Orange marmalade, lemon curd, candied kumquat, meringue, biscuit, yoghurt ice cream

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

BANOFFE FONDANT
54% chocolate fondant, caramelised banana crémeux, banana ice cream

CAMBRIDGE BURNT CREAM *(V)*
Vanilla crème brûlée, gingerbread crumble, cinnamon ice cream, roasted quince

(V) - VEGETARIAN | (VG) - VEGAN | (VG ON REQUEST) - VEGAN ON REQUEST | (H) - HALAL

All prices include VAT at the current rate. A discretionary 15% service charge will be added to your bill. 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 also 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. We are a cashless venue.