24. STORIES

CELEBRATION MENU

A new year deserves exceptional flavour — discover a curated selection of refined, winter-season plates.

2 COURSES FOR £30

3 COURSES FOR £35

Includes a complimentary glass of Chandon

STARTERS

CROQUETTES
Ox cheek croquettes, celeriac remoulade, smoked paprika aioli

SALMON
London-cure oak-smoked salmon, crème fraîche, Melba toast, capers, dill, Avruga caviar, lime

VELOUTÉ *(VG)*
Warm truffle & Jerusalem artichoke velouté, caramelised salsify, black garlic, trompettes

MAINS

RUMP *(+£5 supp.)*
Grilled beef rump cap, baby gem wedge salad, Stories verde

CHICKEN
Corn-fed chicken supreme, madras-spiced cauliflower, pickled Tropea onions, cashew butter chicken sauce

SEA BASS
Pan-fried sea bass, fregola, garlic prawns, tarragon, native lobster bisque

GNOCCHI *(VG)*
Rice-flour gnocchi, preserved porcini cream, roasted cep mushrooms, Jerusalem artichokes

DESSERTS

ETON MESS
Pineapple 'Eton Mess'

STICKY TOFFEE PUDDING
Vanilla ice cream

VANILLA CRÈME BRÛLÉE
Gingerbread biscuit

DISCOVER MORE

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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 12.5% service charge will be added to your final bill.