

24. STORIES

Event Menu ~ Classic £55 per person ~ 3 Courses

STARTERS

Tuna Tartare, radish, pickled ginger, chilli wasabi, shiso, yuzu ponzu

Bull ring pulled beef shin croquette, pickled shallots, aged parmesan, baby gem, house hot sauce

Velouté (vg) warm truffled jerusalem artichoke velouté, caramelised salsify, black garlic, trompettes

MAINS

Chicken Corn-fed chicken supreme, madras spiced cauliflower, pickled tropea onions, cashew butter chicken sauce

Salmon, glazed orange and carrot purée, broccolini, fennel, dill, nori, ikura velouté

Squash (vg) Baked squash pavé, pine nut ricotta, pumpkin seeds, green harissa sprouts, pickled kohlrabi, crispy sage

Sirloin, 280g, 30 day dry-aged, Native Cross Sirloin served medium-rare, fries, salsa Verde (H)
£10 supplement

SIDES £7

Tomato (v)

Winter salad, goats curd, red onion, chilli

Cabbage (v)

Braised red cabbage, cranberries and sultanas

Truffle Fries (v)

Summer truffle and aged parmesan fries

Fries (vg)

Garlic and rosemary sea salt

Green Beans (v/vg)

Extra fine green beans, tarragon butter

Mash (v)

Creamed potatoes

DESSERTS

Crème Brûlée, Vanilla, orange sable biscuit, pistachio ice cream (v)

Ice Creams | Sorbets (v/vg) Selection of 3

Vanilla | Chocolate | Caramel

Raspberry | Coconut & Passion Fruit | Bergamot orange

Eton mess pineapple eton mess (vg)

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.