

24. STORIES



CLASSIC MENU

3 COURSES
FOR £55

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@24STORIESBHAM

(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.

CHAPTER I

SALMON

London Stories cured salmon, Kent strawberries, nori, cucumber, Granny Smith apple, crème fraîche, keta caviar

BULL RING

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

TOMATO (VG)

Isle of Wight tomatoes, tomato and elderflower sorbet, pepper and courgette ratatouille, chilled Virgin Mary dressing

CHAPTER II

SEA BREAM

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

CHICKEN

Lemon and herb roast corn-fed chicken supreme, chicken and tarragon pie, wilted spinach, lemon thyme jus

SIRLOIN (H) 280G

Aged grass-fed Aberdeen Angus sirloin, baby gem & Stories verde, fries
+£8 Supplement per person

GARDEN BASKET (VG)

Puff pastry vol-au-vent, courgette, wild garlic and samphire salad, Earl Grey datterini tomatoes, aubergine, plant-based nduja arrabiata

CHAPTER III

MILLIONAIRES 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

PEACH MELBA (V)

Soaked yellow peaches, French meringue, raspberry mascarpone Chantilly, raspberry sorbet, toasted almonds