

24. STORIES

SIGNATURE MENU

3 COURSES
FOR £75

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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

TARTARE

Hand-cut Aberdeen Angus beef tartare, shallots, cornichons, Henderson's x Manchester Stories house dressing, truffled egg yolk

ASPARAGUS (VG)

Wye Valley asparagus, wild garlic and mint pico de gallo, petit pois, white bean, tahini in crisp brick pastry

SALMON

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

TOMATO (VG)

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

CHAPTER II

STONE BASS

Brixham stone bass, chilli and anchovy butter, piquillo peppers, Norfolk brassicas, brown crab

RIB EYE (H) 300G

Aged, grass-fed Aberdeen Angus ribeye steak, baby gem & Stories verde, bearnaise, fries

CHICKEN

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

GNOCCHI (VG)

Rice flour gnocchi, new-season Lincolnshire peas, Jersey Royal potato Ecrase, morel mushrooms

PORTERHOUSE 1KG

FOR TWO Grass-fed Hereford Black Angus T-bone, baby gem wedge salad, fries +£35 Supplement per person

CHAPTER III

MILLIONAIRES MADELEINES (V)

Warm sticky toffee madeleines, chocolate drops, caramel sauce, rum & raisin ice cream

STRAWBERRIES & CREAM (VG)

Vanilla and oat panna cotta, Kent strawberries, elderflower, meringue

PEACH MELBA (V)

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

CHEESE PLATE

A selection of three British cheeses, pear chutney, crackers, grapes

Driftwood goats cheese, Montgomery cheddar, Irish Cashel blue