

20. STORIES



SAMPLE MENU

SNACKS

(On average 4-5 pieces per portion)

Chilli & garlic prawns ^(D) 7

Pork rilette, roast apple sauce ^(D,G) 5

Smoked salmon scotch egg, lemon mayonnaise ^(D,G) 5

Wild mushroom arancini, truffle mayo ^(D,G) 4

Deep fried brie & cranberry sauce ^(D,G) 4

Ham & cheese croquettes ^(D,G) 6

PLATTERS

Homemade nachos, cheese, salsa, guacamole, sour cream & jalapenos ^(D,G) 16

Vegan platter 30

Harissa topped hummus & pitta, crudites, artichokes, olive tapenade, pickled red pepper dip, salt & pepper tofu, aubergine, vegetable crisps ^(G,VG)

Meat platter 35

Cured sliced meats, terrine, smoked chicken mayo ^(D,G)

Baked Somerset brie, red onion marmalade & sourdough ^(D,G) 16

DESSERTS

Pumpkin Tart, spiced syrup & Chantilly cream ^(D,G) 7

Caramel pannacotta, ginger cake & honeycomb ^(D,G) 7

Mulled berries & fruit Pavlova, vanilla mascarpone (for two) ^(D) 16

V-vegetarian VG-vegan G-gluten D-dairy N-nuts

Please inform your waiter of any allergy or dietary requirements when making your order.
Prices include VAT at 20%.12.5% discretionary charge will be added to your bill.