24. STORIES

VALENTINE'S MENU

FIVE COURSES
FOR £160

Per person

CHAPTER 1

AMUSE-BOUCHE *(VG)*
Black olive & rosemary tart of rose water, saffron & cardamom cream

OYSTER *(+£7 supp.)*
Achill Island rock oyster, William's pear & champagne dressing

OSCIETRA CAVIAR *(+£20 supp.)*
10g Oscietra Caviar, crème fraîche, blinis

CHAPTER 2

SQUASH *(VG)*
Baked Squash pave, pine nut ricotta, pumpkin seeds, green harissa sprouts, sage

LAMB
Slow-cooked Char siu Suffolk lamb ribs, cucumber, fennel & anchovy

COASTAL *(to share for two)*
Raw Gambero Rosso prawn carpaccio, cured lemon aioli, capers, Avruga caviar, nasturtium

(Deep-fried calamari & madras whitebait +£10 supp.)

CHAPTER 3

TRUFFLED GNOCCHI *(VG)*
Rice flour gnocchi, preserved porcini cream, Winter black truffle, cep mushrooms, Jerusalem artichokes

LOBSTER & BASS
Seared Brixham Stone bass & Native lobster, prawn pommes puree, leek Etuvee, lobster bisque

T-BONE *(to share for two)*
1kg, day-aged, 42-day dry-aged, grass-fed Charolais T-Bone, baby gem, peppercorn sauce
(Surf & Turf - Add Native lobster in garlic butter +£25 supp.)

SIDES
Green beans (v/vg) 9 | Pommes frites (vg) 8
Potato Mousseline (v) 7 | Tomato (v) 8

CHAPTER 4

PRE-DESSERT *(VG)*
Sex on the beach sorbet, citrus tartare, pecans & honey

CHAPTER 5

PINEAPPLE *(VG)*
Spiced poached pineapple, coconut & passion fruit sorbet, vanilla whip, banana caramel

CHEESECAKE
Roasted Williams pear cheesecake, white miso caramel, Granny Smith sorbet

TWO HEARTS *(to share for two)*
Dark chocolate & Bailey's mousse and blood orange & raspberry bavarois

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.