

20. STORIES

SUNDAY MENU

BRUNCH

- Crushed avocado & poached egg on grilled sourdough bread 8.5
- Smoked and braised oxtail on toast with fried egg & freshly grated horseradish 12.5
- Baked free range eggs, fried potato, Chorizo & pickled red pepper 10
- Grilled, spiced Bavette steak served on sour dough with fried egg & spinach 12.5
- Poached eggs Benedict with smoked salmon or ham 9.5/9
- Scrambled egg with warm smoked salmon 9.5
- Pork belly with Lyonnaise potatoes & fried duck egg 10
- Baked stuffed mushrooms, pine nuts & Gruyere cheese 8

(Brunch items available from 12noon until 3.30pm)

STARTERS

- Jerusalem artichoke mousse with Coppa ham & crisp chicken skin
- Chicken & leek ballotine with roasted hazelnuts
- Curried cauliflower soup, poached egg, Nann bread
- Chestnut & Madeira soup with shallot ravioli
- Baked baby beetroot, goats cured & orange
- Confit duck with pearl barley and kale
- Cured and grilled mackerel pickled red cabbage & Pommery mustard Chantilly

MAINS

- Roasted rump of beef / leg of lamb with Traditional garnish & Yorkshire puddings *
- Grilled cod, boulangere potato, cepe puree & braised shallot
- Crown of chicken with girolles, broad beans & truffle mashed potato **(for two to share)**
- Butter poached salmon with fennel risotto
- Pumpkin and truffle pomme anna & warm goats cheese flan
- Cod cheek and chips, crushed peas & tartare sauce
- 20 Stories bone marrow 8oz burger (cooked to medium well)
- Grilled picanha steak, braised snails & shallot mash

SIDES

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| Triple cooked chips | 3.5 | Chantenay carrots | 3 |
| Heritage tomato & basil salad | 5/10 | Garden peas & mint | 3.5 |
| Buttery mashed potato | 3 | Grilled mushrooms | 3.5 |
| Wilted spinach | 4.5 | Caesar salad (add chicken – supplement 3/6) | 4/10 |

DESSERTS

- Manchester tart
- Blackberry & lemon Eton mess **(for two to share)**
- Chocolate fondant & rocky road ice cream
- Manjari chocolate tart & pistachio ice cream
- Poached pear, caramel & almond choux bun

£29.50 for 3 courses

* Available from 12noon until 3.30pm

*Our steak menu is available from 5.30pm (please ask your waiter)

Please inform your waiter of any allergy or dietary requirements when making your order.

Prices include VAT at 20%.

12.5% discretionary service charge will be added to your bill.