

24. STORIES

JULY SET MENU £50 3 COURSES
Includes a complimentary glass of fizz on arrival

STARTERS

Bull Ring

*Birmingham Stories 6-hour braised ox cheek croquette
burnt onion puree, young lettuce, aged parmesan and courgetti*

Smoked Salmon

London cure oak-smoked salmon, lime, dill & capers, crème fraîche, Melba toast, Avruga caviar

Tomato (vg)

Isle of wight Tomatoes, tomato elderflower sorbet, pepper and courgette ratatouille, chilled virgin mary

MAINS

Gnocchi (VG)

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

Sea Bream

Pan-seared sea bream, fregola, garlic prawns, tarragon, langoustine bisque, smoked caviar

Chicken

Lemon and herb chicken breast, jersey royal ecrease, pea and watercress, lemon thyme jus

SIDES

Courgette (vg) £7 / Fries (v/vg) £6.5 / Tomato (v)£6 / Green beans (v/vg) £7/ Peas (v) £6/ Jersey Royals (v) £7

DESSERTS

Cambridge Burnt Cream (v)

Vanilla creme brulee, Yorkshire rhubarb, ginger biscuit crumble

Strawberries (vg)

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

Millionaires Madeleines (v)

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

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 also 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.