

# 14. STORIES



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## TAKE YOUR SEAT ABOVE THE CITY

At Stories, every cocktail is created to match the view. Bold, refined and designed to be enjoyed high above the streets below. From golden hour to late nights, this menu celebrates great drinks, great company, and the energy of the skyline around you.

# *Bar* SNACKS

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OYSTER	7
<i>Achill Island West Ireland rock oyster, cucumber Margarita granita</i>	
NUTS	5
<i>Mixed salted nuts</i>	
CRACKERS	5
<i>Light chilli rice crackers</i>	
OLIVES	6
<i>Lemon and garlic Provençal olives</i>	
PICOS	6
<i>Mini Spanish basil breadsticks</i>	
PARMESAN	6
<i>Crispy baked parmesan crisps</i>	

# Bar SNACKS

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CHIPS	8
<i>Rosemary and garlic, truffle mayo</i>	
HUMMUS	8
<i>Tomato and red pepper hummus, grissini</i>	
SALUMI BOARD (to share)	20
<i>Plate of sliced cured meats, cornichons, bread boule</i>	
<i>Prosciutto, Salami Milano, Chorizo, Coppa</i>	
CHEESE BOARD (to share)	20
<i>Our selection of three British cheeses, pear chutney, crackers, grapes</i>	
<i>Driftwood goats' cheese, Montgomery's cheddar, Irish Cashel Blue</i>	
BARON BIGOD	8
<i>Our Cheese of the season – Baron Bigod, pear chutney, ginger loaf</i>	
<small>Hand crafted in Suffolk, winning the BEST BRITISH CHEESE accolade for 2026. A complex profile starting with fresh citrus and cultured butter, evolving into deep, earthy mushroom and nutty notes with an unmistakable "farmyard" finish.</small>	
KINGS CAVIAR 10g	40
<i>Oscietra Caviar, Blinis, Creme fraiche</i>	