

14. STORIES



CLASSIC MENU

3 COURSES
FOR £55

AVAILABILITY

Lunch - Friday & Monday

Dinner - Friday to Monday

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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 15% service charge will be added to your final bill.

CHAPTER I

SALMON

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

BULL RING

Birmingham Stories six-hour braised ox cheek croquette, burnt onion purée, young lettuce, aged Parmesan, courgette

TOMATO (VG)

Isle of Wight tomatoes, tomato and elderflower sorbet, pepper and courgette ratatouille, chilled Virgin Mary dressing

CHAPTER II

SEA BREAM

Pan-seared Brixham sea bream, fregola, garlic prawns, tarragon, native lobster bisque, smoked Avruga caviar

CHICKEN

Lemon and herb roast corn-fed chicken supreme, chicken and tarragon pie, wilted spinach, lemon thyme jus

GNOCCHI (VG)

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

SIRLOIN (H) 280G

Aged grass-fed Aberdeen Angus sirloin, bearnaise, fries
+£10 Supplement per person

CHAPTER III

MILLIONAIRES MADELEINES (V)

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

CAMBRIDGE BURNT CREAM (V)

Vanilla crème brûlée, Yorkshire rhubarb, ginger biscuit crumble

STRAWBERRIES & CREAM (VG)

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