

STARTER

Tomato (V)

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

Tuna

Raw Yellowfin tuna sashimi, roasted sesame emulsion, white radish, togarashi spice
Tamari soy and lime dressing

Goat Cheese Parcel (v)

Rainbow of beetroot carpaccio, spring cress salad
avocado mouse, caramelised red onion

Bull ring

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

French Omelette (v)

24 month comte, spring salad

MAIN

Gnocchi (VG)

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

Rump Steak

Grilled rump steak, carrot puree, wilted salted spinach,
French fries, red wine jus

Cured Hake

Clams, sauce au vin blanc, tobiko, chive oil,
samphire, broccolli, lemon zest

Chicken

Corn-fed chicken supreme, fondant potato, tomato passata,
ratatouille, mustard and tarragon veloute, onion garlic
mousse

SIDES

Tomato (V)

Flame tomato salad, goat's curd,
red onion, chilli
6

Jersey Royals (V)

Jersey Royal potatoes, salsa
verde, mint
7

Green Beans (V/VG)

Extra fine green beans, tarragon butter
7

Courgette (V)

Chilled summer courgettes, whipped
smoked aubergine
7

Peas

English peas à la française, smoked
bacon, baby gem
6

Fries (V/VG)

Garlic and rosemary sea salt
6.50
Add truffle and Parmesan +2.00

DESSERT

Ice Creams | Sorbets Maison (V/VG)

Selection of 3

Vanilla | Chocolate | Caramel | Raspberry | Coconut & Passion fruit | Bergamot

Strawberries and Cream (Vg)

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

Millionaires Madeleines (V)

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

Raspberry mousse (V)

White chocolate, raspberry, honey tulie, coconut dust, raspberry sorbet

(VG) VEGAN | (V) VEGETARIAN



24.
STORIES

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