

24. STORIES



CLASSIC MENU

3 COURSES
FOR £55

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@24STORIESBHAM

(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 12.5% service charge will be added to your final bill.

CHAPTER I

SALMON

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

BULL RING

Birmingham Stories 6-hour braised ox cheek croquette, burnt onion purée, young lettuce, aged Parmesan

TOMATO (VG)

Isle of Wight tomatoes, tomato and elderflower sorbet courgette & pepper ratatouille, chilled virgin mary

CHAPTER II

SEA BREAM

Pan-fried sea bream, fregola, garlic prawns, tarragon, lobster bisque, smoked caviar

CHICKEN

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

SIRLOIN (H) 280G

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

GARDEN VOL-AU-VENT (VG)

Puff pastry vol-au-vent, salad of wild garlic, courgette & samphire, Earl Grey datterini tomato, aubergine, plant-based 'nduja arrabbiata

CHAPTER III

MILLIONAIRE'S 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

HOMEMADE ICE CREAM & SORBET

Choose 3 scoops from the following:

Ice cream: *Vanilla | Chocolate | Rum & Raisin*

Sorbet: *Lemon | Rhubarb | Raspberry*