

STORIES

We are vegetarian, pescetarian, vegan and gluten-free friendly. Everything on our menu is homemade, we buy local wherever possible and our lots of our food is organic and seasonal. Check our board for weekly specials. Lots of our dishes are great for sharing so feel free to mix and match. Everything on the menu can be taken away.

v = Vegan / gf = Gluten-free
(please note that we prepare food in a kitchen where gluten is present)

For Kids!

Smoked salmon / cheese sandwich, crudité's and hummus, fresh fruit and choice of bottle water or apple juice	5
Babyccinos – on the house!	
We can adapt the rest of our menu for little people too – just ask.	

Mezze

Whipped feta, honey & house dukkah	4
House marinated feta	3
Vegetable crudité's	3
Crunchy pickled slaw	2
Roasted red pepper dip	2
House hummus	2
House tzatziki	2
Bread basket (pp)	3
Gordal olives	3
House trail mix	3
Mezze board; your choice of four	10

Sides

House pesto	2
Sliced avocado	2
Sweet potato fritter	3
Poached egg (served until 1pm on weekdays)	1
Slice of toast	1
Superfood seeds; chia, flax, hemp	2
Smoked salmon	2.5
Side salad, house dressing	3

Breakfast

(*till 1pm weekdays, all day weekends)

House granola, Greek/ (coconut yoghurt +2), homemade compote (gf, v)	5
Seasonal breakfast salad, fresh herbs, toasted seeds (see board)	6.5
Superfood breakfast bowl (see board)	8
Banana pancakes with homemade blueberry jam, yoghurt and fresh fruit (gf)	7
Poached eggs, buttered sourdough toast, garden herbs	6
Almond butter, toasted sourdough, sliced banana, date syrup, chia seeds (v)	4
Whipped feta, chickpea flat bread, seville orange preserve, za'atar, sesame seed brittle (gf)	5
Sourdough toast, choice of spreads (v)	3

Gourmet Toast; our twist on a breakfast staple.

Choose from:

Multi grain
sourdough (V)

Sweet potato
fritters (GF, V)

Chickpea flatbread
(GF, V)

Top with:

The Signature; avocado, chilli flakes, micro herbs, sea salt, lemon, olive oil (gf, v)	6
The Mexican; chilli bean stew, homemade guac, red onion pickle, fresh coriander (gf, v)	7
The Middle Eastern; Syrian red pepper & walnut spread, whipped feta, house dukkah and garden herbs (gf)	7
The Classic; Yorkshire smoked salmon, soft cheese, lemon, micro herbs (gf)	6.5
+ add a poached egg; local, free-range and organic	1

Lunch

(served from 12)

Plant protein salad; spiced chickpeas, toasted nuts, chopped vegetables, caramelised onions, fresh herbs (gf, v)	7
Seasonal salad selection; priced per plate, choose one or mix it up (see counter)	8
Seasonal soup/dhal (see board) (gf, v)	5
Mexican fajita bowl; chilli bean stew, pickled radish, house guac, quinoa, spicy seeds (gf, v)	7.5
Superfood rainbow bowl; edamame, mixed veg slaw, seasonal greens, spicy seeds, homemade satay, spicy seeds, quinoa (gf, v)	8
Avocado toast, house marinated feta, pickled radish, fresh herbs, side salad	8.5
Yorkshire smoked salmon, wholegrain sourdough, goats curd, pickled cucumber, side salad	9

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Coffee

Cappuccino	2.85 2.95
Latte	2.85 2.95
Flat white	2.85 2.95
Cortado	2.6
Espresso	2.4
Long black/Americano	2.5
Pour over (see board)	—
Guest espresso (see board)	—
Iced latte	2.9
(+ Soy/Almond/Oat)	0.3

Hot Drinks

Joe's organic tea infusions	2.5
Fresh mint tea	3
Single origin hot chocolate	3

Cold drinks

Freshly squeezed orange juice	3
Cold pressed juice, soft drinks (see fridge)	

Cocktails

Espresso martini; house espresso, <i>Chase</i> vodka, <i>Mr Black</i> cold drip coffee liquer	8.5
Bloody mary; <i>Chase</i> vodka, <i>Big Tom</i> tomato juice, <i>Tabasco</i> , <i>Henderson's</i> relish, celery salt, black pepper, lemon juice	8.5
Aperol spritz ; Prosecco, <i>Aperol</i> , soda water, slice of orange	8
Bellini; Prosecco, freshly squeezed orange juice	7

Craft Beer

Anchor California lager	4
Magic Rock Inhaler pale ale	4
Beavertown Neck Oil IPA	4

Please see overleaf for our wine list

STORIES

Wine

125ml | 175ml | Bottle

(White)

Verdejo 'Doblez' 4 | 5 | 18.5

An easy-drinking Spanish white with aromas of flowers & fruit

Chenin Blanc 'Moonlight' 4.5 | 5.5 | 19.5

A fresh & accessible Chenin, deftly balancing crisp acidity & ripe fruit flavours

Vinho Verde 'Air' 23

A 'proper' Vinho Verde with an elegant and lightly mineral style and soft persistent citrus flavours

Sauvignon Blanc 25

Deliciously upfront Marlborough Sauvignon from a respected producer with vivid aromas and bags of flavour

(Red)

Tempranillo – Merlot '99 Rosas' 4 | 5 | 18.5

A deep, ruby red wine with mouth-watering aromas of red cherry. Smooth, elegant and well-structured

265 Montepulciano d'Abruzzo 'Era' 4.5 | 5.5 | 19.5

This very satisfying central Italian red has ripe bramble and dark berry fruit with good depth

220 Chianti Colli Fiorentini 22.5

The impressive San Michele estate has produced a well-defined Chianti with lingering strawberry and cherry notes

850 Malbec Caligiore 26

A wine of real character from Mendoza that's deep in red colour. Gorgeously rich and silky with a gently ripe finish

(Rosé)

943 Rosado 'Doblez' 4.5 | 5.5 | 19.5

Hailing from sun-drenched central Spain, this rosé has juicy raspberry flavours and zippy acidity

092 Grenache Rosé 'La Marouette' 21

From France's Mediterranean coast, a modern, dry, crisp pale rosé with notes of ripe berry fruit

(Sparkling)

726 Prosecco 'Era' 6 | - | 23

This refreshing sparkler is delicately fruity with a gently aromatic bouquet