



# MAIN MENU



## TO DRINK

### Plum Negroni

*Plum infused Gin, Six Storeys House  
Vermouth, Aperol £9½*

### Classic Shambles

*Apple pie brandy, vanilla sugar, Moët &  
Chandon £11½*

### Cornelys' Cup

*Pear & sage infused gin, ginger soda,  
dried fruits £9½*

### St Clements Sparkle

*Lemon, lime, orange, sparkling water  
£3½*

## TO START

*£6 a piece or £25 for five, £45 for all ten*

### Six Storeys Scotch Egg

### Pigs in Pastry

### Chicken Scrumpets

### Cured Salmon & Chive Sour Cream

### Crispy Kedgeree

### Mac 'n' Cheese Balls

### Cauliflower Fritter

### Pea & mint sourdough

### Truffled Somerset Brie

### Mushroom Tart

## MAIN COURSE

### Rare Sirloin of Beef

*Roasted onions, horseradish cream £18*

### Truffle Roasted Chicken

*Roasted shallots, chicken jus £16*

### Spice Roasted Cauliflower

*Roasted red onion, herb salsa, crispy capers &  
cauliflower purée £14*

All the above served with seasonal vegetables &  
potatoes

### Six Storeys Bacon & Cheese Burger

*Chicken salt fries, heritage beetroot relish,  
house pickles, mayonnaise, little gem lettuce £15*

### Superfood Salad

*Tenderstem broccoli, roasted butternut,  
sprouted seeds, spinach, roasted red onion,  
super seeds & muffin croutons £13½*

Add herb marinated chicken for £5  
or grilled halloumi for £4½

## SIDES TO SHARE

*£5 a piece.*

### Classic Fries

### Green Garden Leaves

### Chicken Salt Fries

### Truffled Fries

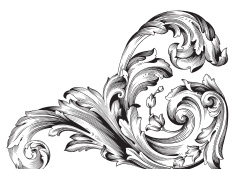
## BOTTOMLESS BRUNCH

*A fan of Bottomless Brunching? Join us for two hours of fun! .*

*hello@sixstoreys.com*

*020 3869 7009*

Service charge 12½% is up to you. Tell us about your allergies – we care. VAT included.



## WHITE WINES

*Served By The Bottle 75cl, Normal Glass 17½cl & Tiny Glass 12½cl*

Maison Belenger  
Blanc Vin De Pays Des,  
FRANCE  
*Floral, fresh, pink grapefruit flavours*  
£30 / £8¼ / £6

Inzolia Legato,  
ITALY  
*All round drinker*  
£25 / £7 / £5

Viognier Sauvignon  
'Little James',  
FRANCE  
*Aromatic with peach flavours*  
£35 / £9¾ / £7

Albariño Garzon,  
URUGUAY  
*Crisp with notes of jasmine*  
£54 / £15 / £10½

Chardonnay Pinot Grigio  
'Le Rime' Banfi,  
ITALY  
*Full of citrus and melon flavours*  
£42 / £11¾ / £8½

Rully 'Clos Des Mollepierres'  
Domaine Saint-Abel Roux,  
FRANCE  
*Vibrant with honey and elderflower*  
£72

## RED WINES

Negroamaro Ponte Miliano,  
ITALY  
*A crowd pleaser*  
£25 / £7 / £5

Pinot Noir Moonriver Danube,  
HUNGARY  
*Cherry, spice & red fruits*  
£30 / £8¼ / £6

Rasteau 'Les Valats'  
Alain Jaume,  
FRANCE  
*Rich, spicy Rhone blend*  
£54 / £15 / £10½

Cahors Malbec  
Chateau Du Caillau,  
FRANCE  
*Smoky with intense black fruits*  
£35 / £9¾ / £7

Shiraz 'Billi Billi'  
Mount Langi Ghiran,  
AUSTRALIA  
*Velvety & great with steak*  
£42 / £11¾ / £8½

Cabernet Sauvignon  
'First Press' Delicato,  
NAPA VALLEY  
*Mocha, fig & dark chocolate*  
£72

## SPARKLING

*Served By The Bottle 75cl*

Bisot Jeio Valdobbiadene Prosecco  
*Magnum £60, Bottle £35, Coupe £6½*

Moët & Chandon Brut Imperial  
*Magnum £125, Bottle £65, Coupe £8½*

Veuve Clicquot Yellow Label  
£70

Ruinart Blanc De Blanc  
£95

Dom Pérignon Vintage 2006  
£200

Moët & Chandon Brut Imperial Rosé  
£75

## BREWERY

*On Tap*

Six Storeys 4% Lager £4¾ Pint

Goose Island IPA £5¾ Pint

Stella Cidre £5½ Pint

*Bottled*

Lancaster Bomber £5

Hoegaarden £5

Becks £4¾

Corona £5

Craft £5½

## CHAUFFEUR'S CHOICE

*Yours for £3½ a piece.*

Victorian Remedy  
*Apple, ginger soda, bitters*

Ruby Spritzer  
*Cranberry, berry cordial, sparkling water*

Kitten Milk  
*Milk elixir, coconut water, pineapple*

St Clements Sparkle  
*Lemon, lime, orange, sparkling water*

Fizzy Pop  
*Coke, Diet Coke, Lemonade, Ginger Beer*

