



M E N U



FOUR STORIES



ALLERGENS

• EVENING •

SMALL PLATES

£6 EACH OR 3 FOR £15

HEIRLOOM TOMATO BRUSCHETTA ^{VG}

With shallots, basil, balsamic and toasted sourdough

SEVERN & WYE SMOKED SALMON

With crème fraiche dressing, capers, chives, dill and toasted sourdough

GRILLED ARTICHOKE ^{VG / N}

With roast peppers, pickled onion, pesto, seeds, leaves and carrot rye

PUY LENTIL & BEETS ^N

With baby gem, hazelnuts, blue cheese and olive flute

ORGANIC SOUP ^{VG}

With sourdough bread

SMOKED CHICKEN COBB SALAD

With avocado, bacon, garlic aioli and toasted sourdough

DUCK LIVER PARFAIT

With red onion marmalade and toasts

KING CRAB

With cucumber, asparagus, capers, tarragon and toasted sourdough

BREAD END WAFFLES

11⁵⁰

Homemade with our organic sourdough bread ends and served with a wild mushroom and Porcini sauce, organic poached egg and fresh chives

We want to create healthy food that is good for our guests and the planet. We are Food Made Good members of the Sustainable Restaurant Association.



TO SHARE

ORGANIC BREAD & DIPS ^N

12⁵⁰

Hummus, babaganoush, romesco and olives

LE PAIN QUOTIDIEN MIXED BOARD ^N

16⁵⁰

Cheeses, meats, olives, dips and breads

CHEESE BOARD

14⁵⁰

Bath Blue, Black Bomber Cheddar, Taleggio, crackers and wafers

BUTCHER'S BOARD

14⁵⁰

Duck parfait, Parma ham, fennel salami, onion marmalade and breads

SIDE ORDERS

NOCELLARA OLIVES ^{VG}

4⁵⁰

SOURDOUGH BREAD ^{VG}

3⁵⁰

LEAF & HERB SALAD ^{VG}

4—

DIPS WITH TOASTED BREADS ^{VG}

4⁵⁰

A choice of either:

- Guacamole
- Babaganoush
- Red pepper hummus
- Mint pea hummus

SEVERN & WYE SMOKED SALMON

5⁵⁰

VG = VEGAN / N = CONTAINS NUTS / GF = GLUTEN FREE

Before you order, please let us know if you have any allergies or intolerances. We're a bakery so items that don't contain gluten may contain traces. We mark GF on all our bakery and patisserie and serve GF bread which can replace any toast or bread.

Service is not included. We'll add a discretionary service charge of 10% for groups of five or more.



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TARTINES

Any tartine can be made with buckwheat bread ^{GF}

CHICKEN CLUB 11⁵⁰

Smoked chicken and crispy bacon with apple and tarragon crème fraîche, on carrot rye

MINT PEA & ASPARAGUS ^{VG} 9⁷⁵

With hummus, marinated beetroot, toasted seeds and Prosociano, on toasted wheat

KING CRAB 12⁵⁰

Chilli and lime mayonnaise, capers, tarragon, cucumber and asparagus, on carrot rye

Our name means 'the daily bread'. Our bread has always been organic, sourdough, vegan and baked daily. With only four ingredients: flour, salt, water and time... simplicity meets quality.

SALADS

Served with sourdough or buckwheat bread ^{GF}

LONG SUMMER PANZANELLA ^{VG / N} 10⁵⁰

Green beans, artichokes, roast peppers, onion, tomatoes, radish, croutons and pesto

VEGGIE & GRAIN BOWL ^{VG} 11⁵⁰

Minted pea bulgar wheat, red pepper hummus, asparagus, beets, new potatoes, beans, and toasted seeds

SMOKED CHICKEN CAESAR 12⁵⁰

Baby gem, crispy bacon, croutons, anchovies, Parmesan crisp and roast garlic aioli

SALMON NICOISE 13⁵⁰

Baby gem and spinach with new potatoes, pickled red onion, olives, tomatoes, organic egg and mustard dressing

+ AVOCADO (half) 3⁵⁰

+ FREE-RANGE CHICKEN

+ HOT SMOKED SALMON

SANDWICHES

CHIMICHURRI RARE BEEF 14⁵⁰

With remoulade, marinated beets, cucumber, Taleggio and Parmesan, on a toasted seeded demi-baguette

RAINBOW ROASTED VEGETABLE ^{VG / N} 13⁵⁰

With red pepper hummus, micro basil, Prosociano and pesto, on a toasted seeded demi-baguette

CHICKEN & PORCINI FOCACCIA 12⁵⁰

Free-range chicken breast with a creamy wild mushroom and truffle sauce

GRILLED CHEESE & LEEK CROQUE 12⁵⁰

Cheddar and aged Gouda, on white sourdough

HOT DISHES

Served with sourdough or buckwheat bread ^{GF}

ORGANIC SOUP OF THE DAY ^{VG} 6⁵⁰

BAKED FRENCH ONION SOUP 8⁵⁰

With Cheddar and Parmesan croutons

RED PEPPER, LEEK & FETA QUICHE 9⁵⁰

With minted pea bulgar wheat and mixed leaves

SPINACH & PINE NUT SWIRL ^{VG / N} 9⁵⁰

With minted pea bulgar wheat and mixed leaves

LENTIL & ROAST TOMATO DHAL ^{VG} 10⁵⁰

Organic dhal with tomato, baby spinach and toasted pumpkin seeds

SAFFRON CHICKEN TAGINE 13⁵⁰

With apricot, chickpeas and Greek yoghurt

CHILLI SIN CARNE ^{VG} 11⁵⁰

Five bean stew with soya yoghurt and guacamole