

KITCHENE20

Dessert



Dessert wines

Kardos Tündérmese 9
Tokaji, Hungary, 2018

Tawny Port Fonseca 10
10 y/o, Portugal, NV

San Emilio Lustau 12
PX, Spain, NV

Dessert cocktails

Amaretto Sour 11
Disaronno, lemon, egg white, angostura

Vieux Carre 13
Remy Martin 1738, Rittenhouse rye, cocchi di
Torino, benedictine, angostura, peychaud

Espresso Martini 12
Vodka, coffee liquor, espresso

Desserts

Warm sticky toffee pudding, clotted cream 8

Red berry Eton mess 8 

Vanilla panna cotta, mango, lime & coconut 8

Dark chocolate & honeycomb brownie bar 8 

Selection of ice creams 3 *per scoop* 

Selection of sorbet 3 *per scoop* 



Tea

Starting from 3
herbal infusion, black,
white, oolong, green

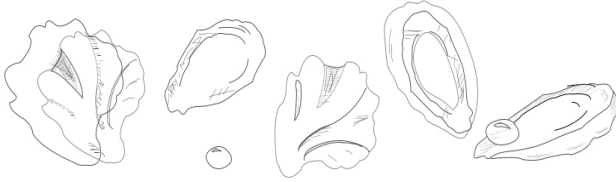


Coffee

Single espresso 3
Flat white 3.5
Double espresso 3.5
Cafe latte 3.5
Americano 3
Cappuccino 3.5

KITCHEN E20

Oyster
happy hour
1.50 each



Every Wednesday
12PM-3:30PM 5PM-9:30PM

Bottomless
drinks
25



Every Weekend
12PM-4PM

🌿 Vegetarian | 🌱 Vegan

Some dishes can be adapted so if you have any dietary requirements or allergies and require assistance in choosing a suitable dish, please let us know. An optional 12.5% service charge will be applied to food and beverage.

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