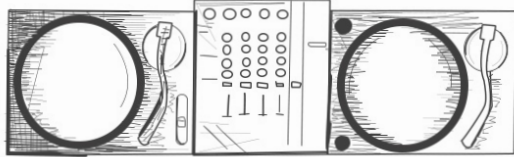


KITCHEN E20

Brunch



Smoothies & Shakes

Energise 6

Strawberries, blackberries, raspberries, fresh orange juice, coconut water

Detox 6

Green apple, spinach, cucumber, celery, avocado, fresh apple juice, honey

Relax 6

Carrots, red apple, turmeric, fresh orange juice

Vanilla & Banana Shake 6

Madagascan vanilla ice-cream, banana, milk
Add a bourbon booster 11

Coco-Colada Shake 6

Fresh pineapple, coconut cream, agave syrup
Add a rum booster 11

Mocha Shake 6

Chocolate ice-cream, milk, espresso
Add a frangelico booster 11

Cocktails

Mango Bellini 7

Homemade Mango Cordial, Prosecco

The Stratford Mary 9

Finlandia, Bloody Mix, Tomato Juice

Frozen Espresso Martini 12

8 Blanco Tequila, Baileys, Coffee Liqueur, Coffee

Diplomatic Immunity 13

Diplomatic Reserva, White Chocolate, Tonka, Bitters

One Inch Punch 14

Agave Blend, Aperol, Yellow Chartreuse, Lime, Clarified Milk

Starters & Sharers

Smoked almonds 4

Nocellara olives 4

Sourdough roll, marmite butter 4

Charcuterie board, pickles, grilled sourdough 14

Severn & Wye beetroot cured salmon, soured cream, radish & dill 14

Caesar salad, torn garlic croutons,

crispy kale & bacon 7

Add grilled chicken 5

Eggs Benedict 12

Kessler ham, poached eggs, muffin, Hollandaise

Eggs Royale 13

Severn & Wye smoked salmon, poached egg, muffin, Hollandaise

Eggs Florentine 11

Spinach, poached eggs, muffin, Hollandaise

Crushed avocado 11

with roasted cherry tomatoes on toasted sourdough

Aged rump cap brisket burger 18

caramelised onions, pickles, cheddar, triple cooked chips

Ham & eggs 14

Maple glazed gammon, Jersey royals & fried egg

Eggs on toast 10

Poached, scrambled or fried

Shakshuka 13

Crushed avocado & feta, poached egg

Waffles 13

Chantilly cream & fresh berries

Sides & Additions

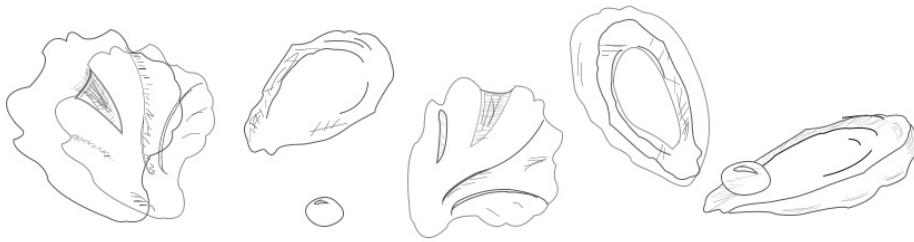
Halloumi 5 | Crushed avocado 4
Smoked salmon 6 | Seared chorizo 4
Breakfast sausage 4 | Streaky bacon 4
Triple cooked chips 4 | Hash browns 4

Sunday roast 20

32 day aged, 100% grassfed beef sirloin *or* Cheswell Grange Farm turkey
Both served with
Crispy roast potatoes, sauteed seasonal vegetables, Yorkshire pudding, bottomless gravy & condiments.

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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