



VALENTINE'S DAY AT KITCHEN E20

STARTERS

Six Maldon oysters, shallot red wine vinegar and lemon
Beetroot, goat's curd and kale salad, port dressing (v)
Severn and Wye smoked salmon, crispy capers, melba toast
Charcuterie board, pickles, grilled sourdough (for two only)
Conference pear, apple, pickled watermelon and stilton salad, walnut dressing (v)

MAIN COURSES

Lobster tail linguine, tarragon bisque sauce
Roast free-range chicken, truffle herb butter, crisp salad and triple cooked chips (for two only)
Chalk stream trout, celeriac remoulade, shrimp and herb butter
250g Aged ribeye steak served with béarnaise sauce and triple cooked chips
Roast cauliflower steak, grilled ceps, charred onions and pecorino crisp (v)

DESSERTS

Sticky toffee pudding, toffee sauce and clotted cream
Warm soft chocolate pudding, hot chocolate sauce
Clotted cream cheesecake, candied tangerines
Dark chocolate and honeycomb brownie bar



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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