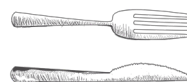


KITCHEN E20

Dinner



FOR THE TABLE

Nocellara olives (ve) 4
 Baked sourdough, brown butter (v) 4
 Smoked almonds (ve) 4
 Wild mushroom Arancini, truffle dip (v) 6
 Salt & Szechuan pepper squid, citrus aioli 8
 Charcuterie board, pickles, sourdough 14

STARTERS

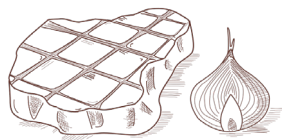
Jerusalem artichoke soup, black trompette,
 slow poached egg (v) 8
 Chicken liver parfait, sticky onion, orange, stem ginger, brioche 9
 Salt baked vegetables, pumpernickel, goats curd (v) 9
 Teriyaki glazed pork belly, puffed rice, pomegranate, coriander 10
 Tuna, yuzu, wasabi, coriander 11

SALADS

Smoked trout, soft boiled egg, new potato, frisée, radish 8 / 15
 Super-grains, spinach, kale, broccoli & pomegranate (ve) 8 / 15
 Grilled chicken Caesar salad, romaine lettuce, croutons, anchovies, parmesan 9 / 16

LARGE PLATES

Autumn vegetable paella (ve) 19
 200g beef burger, American cheese, pastrami, sticky onions, chips 20
 200g Bavette, chimichurri, roast vine tomato 20
 Prawn & mussel linguini, chilli, garlic, white wine 21
 Cheddar, truffle & potato pie, white bean puree, tomato dressing (v) 21
 Panfried Atlantic Cod, cauliflower, buttermilk, lovage 23
 Roasted chicken, sweetcorn, spring onion 24
 Roast duck breast, cherry, turnip 26
 250g grass fed ribeye, stuffed mushroom, bordelaise 37

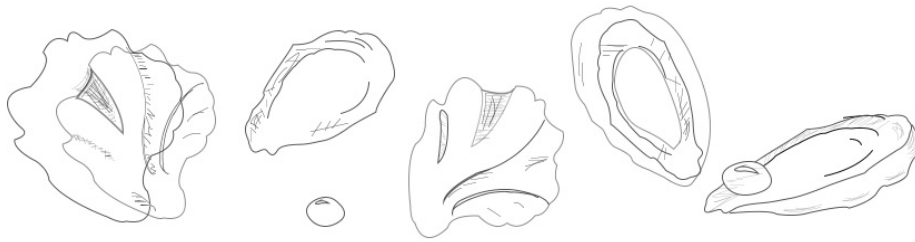


SIDES

Cauliflower cheese & wholegrain mustard (v) 5
 Triple cooked chips, curry mayo 5
 Chargrilled hispi cabbage, garlic & chilli oil (ve) 5
 Tender-stem broccoli, shiitaki mushroom, soy & ginger (ve) 5
 Buttery mash, glazed brisket, crispy shallot 6

KITCHEN E20

Oyster
happy hour
1.50 each



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

Bottomless
drinks
25



Every Weekend
12PM-4PM

(v) Vegetarian | (ve) 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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