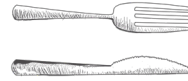


# KITCHENE20

## 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  
 Half dozen oysters, champagne jelly, caviar 24

### 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  
 Venison loin, blackberries, celeriac, kale 30  
 Pan fried Halibut, salsify, chestnut, mulled wine 30

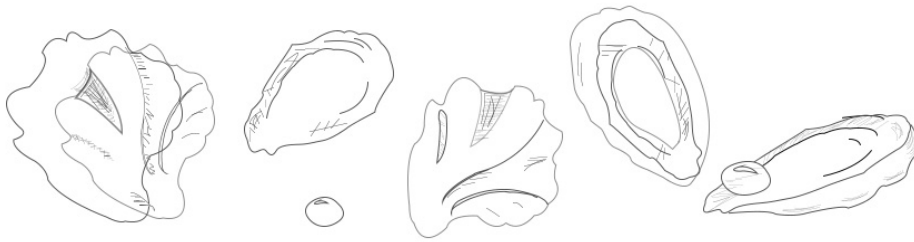
### SIDES

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

# KITCHEN20

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Oyster  
happy hour  
1.50 each



Every Wednesday  
12PM-3:30PM 5PM-9.30PM

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Bottomless  
drinks  
25



Every Weekend  
12PM-4PM

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(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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### Dessert wines

Kardos Tündérmese 9  
Tokaji, Hungary, 2018

Taylors 10, Port 10  
10 y/o, Portugal, NV



### Dessert cocktails

An Old Fashioned Christmas 12  
Rémy Martin VSOP, mince pie

Scotch Egnog 12  
Bruichladdich, chocolate liqueur,  
tonka bean, cream & egg

Espresso Martini 12  
Vodka, coffee liquor, espresso

## Desserts

Crema Catalana, shortbread 8 (v)

Chocolate cheesecake, mandarin sorbet 8 (v)

Mulled wine-poached pear, vanilla ice cream 8 (v)

Warm sticky toffee pudding, clotted cream 8 (v)

Keens cheddar, walnut ketchup, Eccles cake 10 (v)

Rhubarb soufflé, vanilla ice cream 10

Selection of ice creams 3/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

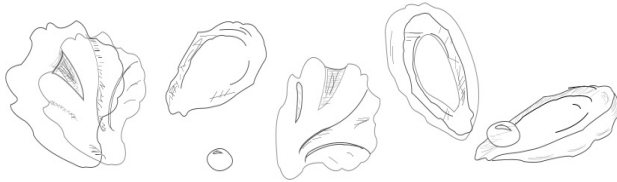
Americano 3

Cappuccino 3.5

# KITCHEN E20

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Oyster  
happy hour  
1.50 each



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

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Bottomless  
drinks  
25



Every Weekend  
12PM-4PM

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(v) Vegetarian | (ve) Vegan

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