

## KITCHEN€20

### Dessert



### Dessert wines

Kardos Tündérmese 9  
Tokaji, Hungary, 2018

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



### Dessert cocktails

Amaretto Sour 11  
Disaronno, lemon, egg white, Angostura

Espresso Martini 12  
Vodka, coffee liqueur, espresso

Old Fashioned 12  
Bourbon, Angostura, orange

## 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)

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

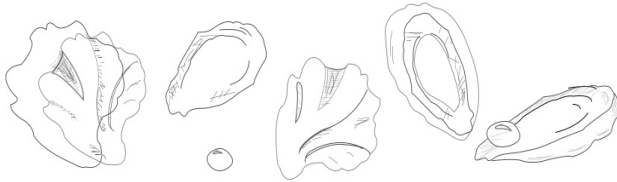
Americano 3

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

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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