

*Cocktails to start 12*

SLAP & TICKLE

Gin, amaro, lavender, citrus, rose  
bud syrup, jasmine & peach

BETWEEN THE SHEETS

Bramble gin, rose bud syrup,  
egg white, citrus, raspberries

## Valentine's Day

at Kitchen E20 60pp

Market oysters

4 each | ½ a dozen 20

Spiced duck consommé, confit leg ravioli, girolles, salty fingers

Tuna, yuzu, wasabi, coriander

Salt-baked vegetables, pumpernickel, goat's curd (v)

Beetroot-cured salmon, horseradish, watercress

Chateaubriand, red wine, king oyster mushroom, watercress, pommes Anna

*For two to share 15pp supp*

Pan-fried halibut, lobster tail, carrot purée, bisque, fennel pollen

Roast duck breast, cherry, turnip

Celeriac & truffle pithivier, mushroom jus (v)

Rhubarb soufflé, stem ginger ice cream

Buttermilk pannacotta, pineapple jelly, piña colada sorbet

Salted caramel & chocolate mousse, pear sorbet

English cheese, pickled walnut purée, sourdough crisps

Sides

Triple cooked chips, curry mayo 5

Spaghetti & meatballs 6

Tenderstem broccoli, shiitake mushroom, soy & ginger (ve) 5

Cauliflower cheese & wholegrain mustard (v) 5

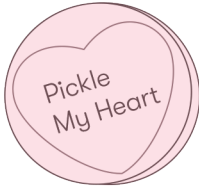
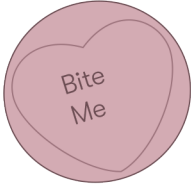
*To finish 12*

BLEEDING HEART

Bitter bianco, maraschino, vermouth, sherry

ESPRESSO MARTINI

Vodka, espresso, coffee liqueur



Happy Valentine's Day  
from us at Kitchen E20

