

# KITCHEN20

*Dinner*



SEASONAL BELLINI 9

BRISK & BRACING (0% ABV) 9

WHITE NEGRONI 12

## FOR THE TABLE

Nocellara olives (ve) 4

Smoked almonds (ve) 4

Baked sourdough, brown butter (v) 4

Roast red pepper arancini, basil mayonnaise (v) 6

Salt & Szechuan pepper squid, citrus aioli 8

Charcuterie board, pickles, sourdough 14

## STARTERS

Potato, leek & tarragon soup (ve) 8

Chicken liver parfait, sticky onion, orange,  
stem ginger, brioche 9

Heritage tomato tartare, mozzarella, basil, balsamic tuile (v) 9

Tuna, yuzu, wasabi, coriander 11

Stuffed courgette flower, crab, apple & mint 12

## SALADS

Crayfish, avocado & baby gem salad, honey & mustard dressing 8 / 15

Super-grains, spinach, kale, broccoli & pomegranate (ve) 8 / 15

Grilled chicken Caesar salad, romaine lettuce, croutons, anchovies, parmesan 9 / 16

## LARGE PLATES

Beetroot risotto, radish, hazelnut, purple sprouting broccoli (ve) 19

Ricotta gnocchi, peas, asparagus, watercress velouté (v) 20

Prawn & mussel linguini, chilli, garlic, white wine 21

Roast chicken breast, girolles, peas, lettuce, bacon 24

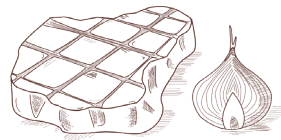
Pan-fried stone bass, baby carrot, pearl onion, baby artichoke 24

Lamb rump, spiced carrot, asparagus, wild garlic 28

200g beef burger, American cheese, pastrami, sticky onions, chips 20

200g Bavette, chimichurri, roast vine tomato 22

250g grass fed ribeye, peppercorn sauce 37



## SIDES

Garden salad (leaves, peas, radish, hazelnuts, salad cream) 5

Triple cooked chips, curry mayo 5

Chargrilled hispi cabbage, garlic & chilli oil (ve) 5

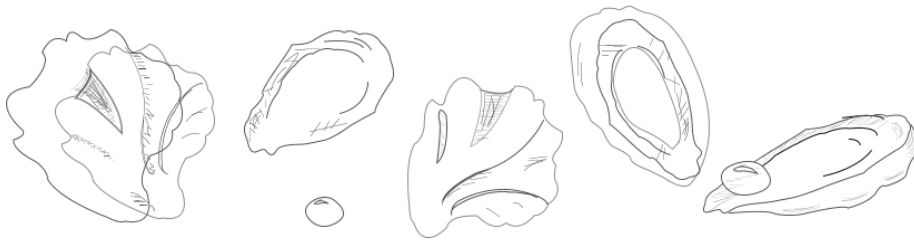
Tender-stem broccoli, shiitake mushroom, soy & ginger (ve) 5

Minted Jersey royals 5

# 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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