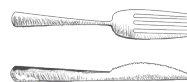


# KITCHENE20

## Lunch/Brunch



SEASONAL BELLINI 9

BRISK & BRACING (0% ABV) 9

WHITE NEGRONI 12

### SNACKS & SMALLER PLATES

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

Potato, leek & tarragon soup (ve) 8

Heritage tomato tartare, mozzarella,

basil, balsamic tuile (v) 9

Stuffed courgette flower, crab, apple & mint 12

### BRUNCH

Shakshouka

Crumbled feta, avocado, poached eggs,  
toasted sourdough (v) 14

Crushed avocado

Chilli, lime, coriander, toasted sourdough,  
vine cherry tomato (ve) 12

Welsh rarebit

Smoked bacon, fried egg 12

Bubble & squeak

Sauteed mushrooms, fried egg (v) 14

### 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

Tuna, yuzu, wasabi, coriander, Asian slaw 11 / 18

### LARGE PLATES

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

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

200g Bavette, chimichurri, roast vine tomato 20

Club sandwich: grilled chicken, smoked bacon, fried egg, lettuce, tomato 15

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

### SIDES

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

Triple cooked chips, curry mayo 5

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

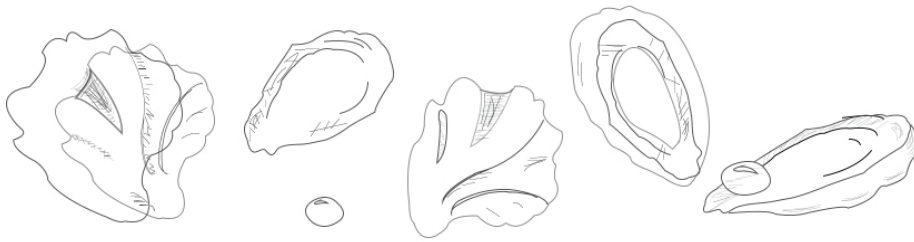
Tender-stem broccoli, shiitake mushroom, soy & ginger (ve) 5

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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