

NEW YEAR'S EVE

at Kitchen E20

Snacks

Nocellara olives (ve) 4

Smoked almonds (ve) 4

Baked sourdough, marmite butter (v) 4

Half dozen oysters, champagne jelly, caviar 24

Small plates to share

Curried parsnip & apple soup (ve) 8

Beetroot cured salmon, horseradish, watercress 10

Smoked mackerel pâté, apple, quail egg, sourdough 10

Smoked chicken & ham hock terrine, spiced pear, sourdough crisp 11

Steak tartare, gherkin, lovage, nasturtium 14

Main

Ricotta and truffle gnocchi, Jerusalem artichoke, black trumpettes (ve) 20

Prawn & mussel linguini, chilli, garlic, white wine 22

Pan-fried stone bass, cauliflower, parmesan, caviar 25

Pan-fried halibut, lobster, tarragon, spiced carrot 32

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

Chicken, leek, tarragon, truffle pie 24

Venison loin, celeriac, blackberry, savoy 36

250g grass-fed ribeye, peppercorn sauce 38

Sides

Triple-cooked chips, peppercorn mayo (v) 5

Kale, chilli, garlic, lemon (ve) 5

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

Truffle mac & cheese (v) 7

Buttery mash, glazed brisket, crispy shallot 6

Dessert

Chocolate cheesecake, mandarin sorbet 8

Banoffee pie 8

Apple & blackberry bread & butter pudding 8

Rhubarb soufflé, vanilla ice cream 10

Manchego, quince jelly, sourdough crisps 12



Please let us know if you have any allergies or intolerances. Whilst we take care to minimise the risk of cross-contamination in our kitchen, we cannot guarantee the absence of allergens in any of our dishes. An optional 12.5% service charge will be applied to food and beverage.