

# KITCHEN E20

## À La Carte



### FOR THE TABLE

Nocellara olives (ve) 4  
Smoked almonds (ve) 4  
Baked sourdough, marmite butter (v) 4  
Shepherd's pie fritters, pickled walnut ketchup 8  
Salt cod croquettas, saffron aioli 8  
Salt & pepper squid, citrus mayo 8  
Charcuterie board, pickles, sourdough 14

### STARTERS

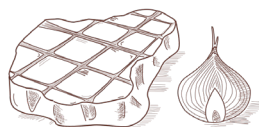
Curried parsnip & apple soup (ve) 8  
Beetroot cured salmon, horseradish, watercress 10  
Smoked mackerel pâté, apple, quail egg, sourdough 10  
Smoked chicken & ham hock terrine, spiced pear, sourdough crisp 11  
Steak tartare, gherkin, lovage, nasturtium 15

### SALADS

Crayfish, avocado & baby gem salad, honey & mustard dressing 8 / 15  
Kale, quinoa, edamame, avocado, broccoli, pomegranate, walnut (ve) 8 / 15  
Grilled chicken Caesar salad, romaine lettuce, croutons, anchovies, bacon, parmesan 9 / 16  
Burrata, pear, rocket, Parma ham 15

### LARGE PLATES

Chargrilled hispi cabbage, dukkah crumb, bean purée, pickles (ve) 18  
Ricotta and truffle gnocchi, Jerusalem artichoke, black trumpettes (ve) 20  
Pan-fried stone bass, cauliflower, parmesan, caviar 25  
Chicken, leek, tarragon & truffle pie 24  
Cod loin, fondant potato, salsify, chestnut, mulled wine 26  
200g beef burger, American cheese, pastrami, sticky onions, chips 20  
200g bavette, chimichurri, roast vine tomato 24  
250g grass-fed ribeye, peppercorn sauce 38  
Prawn & mussel linguini, chilli, garlic, white wine 22



### SIDES

Triple cooked chips, peppercorn mayo (v) 5  
Kale, chilli, garlic, lemon 5 (ve)  
Tenderstem broccoli, shiitake mushroom, soy & ginger (ve) 5  
Truffle mac 'n' cheese (v) 7  
Buttery mash, glazed brisket, crispy shallot 6

(v) Vegetarian | (ve) Vegan

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. A discretionary service charge of 12.5% will be applied to food and beverage.