

# KITCHEN E20

## APERITIFS

Bee PrePEARed <i>Pear-infused vodka, limoncello, peppermint tea drops, honey, citrus</i>	13	620, I suppose <i>Tequila, watermelon &amp; mint cordial, plum spirit, tropical apéritif</i>	14	Buttercup <i>Brown butter bourbon, camomile tea syrup</i>	13
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## SNACKS

Nocellara olives (ve)	5
Smoked almonds (ve)	5
Homemade focaccia, oil & vinegar (ve)	5
Buttermilk chicken, soy & sesame glaze	8
Salt cod croquettas, saffron aioli	8
Salt & pepper squid, jalapeño mayo	8.5
Charcuterie board, pickles, sourdough	14

## SMALL PLATES

Cauliflower & mustard velouté, cheddar & truffle toastie (v)	8.5
Beetroot tartare, carrot, chervil, sourdough (ve)	9
Smoked haddock croquette, black pudding, quail egg, apple	11
Tuna, yuzu, wasabi, radish, avocado, coriander	12
Duck & smoked chicken terrine, plum, black truffle	12
Crispy pork belly, celeriac, fennel piccalilli, scratchings	10

## SALADS

Crayfish, avocado & baby gem salad, honey & mustard dressing	8 / 16
Kale, beetroot, avocado, quinoa, furikake (ve)	8 / 16
Grilled chicken Caesar salad, bacon, romaine lettuce, croutons, anchovies, Parmesan	10 / 17
Burrata, grilled pear, rocket, prosciutto	15

## LARGE PLATES

Butternut squash risotto, sage, pumpkin seeds (ve)	18
Ricotta & truffle gnocchi, Jerusalem artichoke, black trompette (v)	20
Prawn & mussel linguine, chilli, garlic, white wine	24
Pan-fried stone bass, sweetcorn, pickled enoki	25
Smoked chicken, leek & tarragon pie	25
Pork schnitzel, beurre blanc, mustard, fennel, pickled apple	28

## GRILLS

We source our meat from Billfields of London in Holloway. They age all of their beef for at least 28 days in their very own Himalayan salt chamber.

200g beef burger, American cheese, pastrami, sticky onions, chips	22
200g bavette steak, chimichurri, roasted vine tomato	24
250g grass-fed rib-eye steak, peppercorn sauce	38

## SIDES

Triple-cooked chips, curry mayo (v)	6
Ratatouille (ve)	6
Tenderstem broccoli, shiitake mushroom, soy & ginger (ve)	6
Truffled mac 'n' cheese (v)	7
Buttery mash, glazed brisket, crispy shallot	7

(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.