

# KITCHEN E20

## BRUNCH

Smashed avocado (v) <i>Chilli, lime, coriander, toasted sourdough, free-range poached eggs</i>	11
Shakshouka (v) <i>Baked free-range eggs, peppers, feta, paprika, smashed avocado</i>	12
Benedict croissant <i>Smoked ham, free-range poached eggs, hollandaise, butter croissant</i>	12
Fried chicken pancake burger <i>Southern fried chicken, smoked bacon, maple syrup, buttermilk pancake bun</i>	17
E20 beef burger <i>American cheese, pastrami, sticky onions, chips</i>	22

## SUNDAY LUNCH

### STARTERS

Cauliflower & mustard velouté, cheddar & truffle toastie (v)	8.5
Tuna, yuzu, wasabi, radish, avocado, coriander	12
Duck & smoked chicken terrine, plum, black truffle	12
Crayfish, avocado and baby gem salad, honey and mustard dressing	12

### MAINS

*Roasts are served with duck fat roast potatoes, glazed carrots, cauliflower cheese, braised red cabbage, seasonal greens, Yorkshire pudding & gravy*

Prime Angus-Hereford beef sirloin, creamed horseradish	29
Half roast Yorkshire grain-fed chicken	24
Porchetta of Middle White pork, apple sauce	25
Sunday roast platter (serves 3-4) <i>All of our roasts and all the trimmings</i>	65
Butternut squash risotto, sage, pumpkin seeds (ve)	18

### PUDDING

Sticky toffee pudding, toffee sauce, vanilla ice cream (v)	8
Pear & blackberry crumble, vanilla custard (v)	8
Tiramisu (v)	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.