

KITCHEN E20

NEW YEAR'S EVE

SNACKS

Nocellara olives (ve)	5
Smoked almonds (ve)	5
Homemade focaccia, oil & vinegar (ve)	5
Buttermilk chicken, soy & sesame glaze	8
Salt cod croquettes, saffron aioli	8

SMALL PLATES

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

LARGE PLATES

Venison loin, celeriac, blackberry, savoy cabbage	36
Pan-fried halibut, lobster, tarragon, spiced carrot	36
Prawn & mussel linguine, chilli, garlic, white wine	24
Pan-fried stone bass, sweetcorn, pickled enoki mushrooms	25
Smoked chicken, leek & tarragon pie	25
Butternut squash risotto, sage, pumpkin seeds (ve)	18

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
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.