

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
Braised lamb shank, mint jelly	25
Sunday roast platter (serves 3-4) <i>All of our roasts and all the trimmings</i>	70
Butternut squash risotto, sage, pumpkin seeds (ve)	18

THE PUDDING TROLLEY

Sundays aren't complete without a sweet treat from the pudding trolley

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.