

# KITCHEN E20

## DESSERTS

Praline Paris-Brest, pistachio ice cream, Chantilly (v)	8
Dark chocolate delice, passion fruit & mango purée,	8
Thai green sorbet (ve)	
Oreo & Bailey's cream cheesecake	8
Knickerbocker glory, strawberry sauce, cookies, Chantilly & choice of 3x scoops of ice cream/sorbet (ve)	11
Selection of ice creams/sorbets (v/ve)	3 per scoop

## DESSERT WINE

Served as 75ml glasses

Kardos Tündérmese Tokaji, Hungary, 2018	9
Taylor's 10, Port 10 y/o, Portugal, NV	10

## HOT DRINKS

Tea	from 4
Herbal infusions, black, white, oolong, green	
Coffee	
Single espresso	3
Double espresso	3.5
Americano	3.5
Flat white	4
Latte	4
Cappuccino	4

## COCKTAILS

Curtain Call Irish whiskey, maple Guinness reduction, hazelnut liqueur, Caramel, Prosecco, lavender foam	13
Espresso Martini Vodka, coffee liqueur, espresso	12
Old Fashioned Bourbon, Angostura, orange	13

## DIGESTIFS

Martell VS Cognac	10
H Hine VSOP Cognac	11
Rémy Martin VSOP Cognac	14
Rémy Martin 1738 Cognac	15
Rémy Martin XO Cognac	55
Barsol Pisco	10
Burnt Faith Brandy	12
Pere Magloire VSOP	
Fine Calvados	11

(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.

# WEEKENDS AT THE STRATFORD

## SATURDAY BRUNCH

On Saturdays it's all about brunch, with playful twists on the classics – think eggs Benedict croissant, full English calzone and fried chicken pancakes.

Soundtracked by one of our resident DJs, give your brunch some party vibes with our bottomless drinks offer:

Bottomless brunch drinks £25 from 12PM - 3:45PM  
Prosecco | Bellini | Seasonal cocktail