

KITCHEN E20

APERITIFS

Silver Reign Refreshing & elegant English sparkling wine	12.5	Aperol Spritz Aperol, Prosecco & soda water	12	Margarita Classic with tequila, Cointreau & lime	12
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SNACKS

Maldon Oysters, shallot vinegar & lemon	4 each
Buttermilk fried chicken with blue cheese dip & hot sauce	10
Taramasalata, crispbread & radish	10
Fresh flatbread, coppa & prosciutto with gorgonzola dolce dip	12
Charred beef brisket croquette & Dijon mayonnaise	6

SMALL PLATES

Chicken liver parfait, grilled sourdough, onion chutney & pickles	8
Torched mackerel, avocado, beetroot, crème fraîche & green apple	10
Steak tartare, classic dressing, bone marrow toast & rich egg yolk	12
Salt and pepper squid, house chilli, crispy garlic & coriander	11
Harissa cauliflower, leek hummus, smoked almonds, pomegranate & coriander (ve)	8
Octopus carpaccio, herb emulsion, preserved lemon & dill	16

SALADS

Niçoise, seared tuna, tomatoes, new potatoes, green beans, olives & rich egg yolk	20
Grilled chicken Caesar salad, bacon, romaine lettuce, croutons & Parmesan	16
Superfood, baby spinach, quinoa, baby beets, raw cauliflower, avocado, pomegranate, toasted seeds and alfalfa (ve)	15

LARGE PLATES

Overnight beef shin ragù, egg pappardelle & Parmesan	18
Aubergine schnitzel, slow-cooked tomatoes, goat's curd & basil (v)	20
Roast cod, orzo, mussels, shellfish bisque & samphire	24
Buttermilk chicken burger, Asian slaw & sriracha mayo	25
Ratte potato gnocchi, artichokes, romesco & grilled baby leek (ve)	20
Roast duck breast, hash brown, glazed chicory, carrots, blackberry & pan jus	25

GRILLS

Whole grilled sea bream, salsa verde, grilled lemon and watercress	30
Grass-fed beef burger, smoked cheese, lettuce, tomato, pickle, burger sauce & fries	24
200g Bavette steak, chimichurri & roasted vine tomato	24
250g Ribeye steak, peppercorn sauce & watercress	38

SIDES

Fries with rosemary salt (ve)	5
Crispy hash browns, chimichurri & smoked Maldon Salt (ve)	6
Seasonal mixed greens with olive oil (ve)	6
Heritage tomato salad, Greek feta, shallots, basil, extra virgin olive oil & sherry vinegar (v)	7
Mixed baby leaf salad (ve)	5

(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.

WEEKEND BRUNCH

On the weekend it's all about brunch, with playful twists on the classics – think eggs Benedict croissant, full English calzone and much more.

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

90 minutes of bottomless brunch drinks for £25

Available from 12PM-3:45PM

Bottomless drinks options: Prosecco | bellini | seasonal cocktail