

# KITCHEN20

À La Carte



## FOR THE TABLE

Nocellara olives (ve) 4  
Smoked almonds (ve) 4  
Baked sourdough, marmite butter (v) 4  
Shepherd's pie fritters, pickled walnut ketchup 4  
Salt cod croquettas, saffron aioli 8  
Salt & pepper squid, citrus mayo 8.5  
Charcuterie board, pickles, sourdough 14

## STARTERS

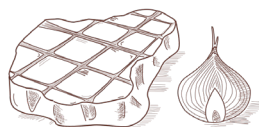
Butternut squash soup, coconut, kale, pumpkin seeds (ve) 8  
Smoked mackerel pâté, apple, quail egg, sourdough 10  
Tuna, yuzu, wasabi, radish, avocado, coriander 12  
Game terrine, poached fig, sourdough 11  
Steak tartare, gherkin, lovage, nasturtium 14

## SALADS

Crayfish, avocado & baby gem salad, honey & mustard dressing 8 / 15  
Kale, quinoa, edamame, avocado, broccoli, pomegranate, walnut (ve) 8 / 15  
Grilled chicken Caesar salad, romaine lettuce, croutons, anchovies, bacon, parmesan 9 / 16  
Burrata, pear, rocket, Parma ham 15

## LARGE PLATES

Chargrilled hispi cabbage, dukkah crumb, bean purée, pickles (ve) 18  
Ricotta and truffle gnocchi, Jerusalem artichoke, black trumpettes (v) 20  
Pan-fried stone bass, cauliflower, parmesan, caviar 25  
Chicken, leek & tarragon pie 24  
Roast duck breast, parsnip, blackberry, vanilla 28  
200g beef burger, American cheese, pastrami, sticky onions, chips 20  
200g bavette, chimichurri, roast vine tomato 22  
250g grass-fed ribeye, peppercorn sauce 38  
Prawn & mussel linguini, chilli, garlic, white wine 22



## SIDES

Triple cooked chips, curry mayo (v) 5  
Kale, chilli, garlic, lemon 5  
Tenderstem broccoli, shiitake mushroom, soy & ginger (ve) 5  
Truffle mac 'n' cheese (v) 7  
Buttery mash, glazed brisket, crispy shallot 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.