
KITCHENE20

20 per person (2 courses)

25 per person (3 courses)



Set Menu

Starters

Terrine, poached fig, sourdough
Crab cake, pickled cucumber, brown crab mayo
Goat's cheese & red onion tartlette (v)

Mains

Bouillabasse, sourdough, rouille
Grilled pork chop, charred hispi, spiced beetroot
Aubergine schnitzel, tahini (ve)

Puddings

Sticky toffee pudding, vanilla ice cream
Vanilla cheesecake, cherry compote
Selection of ice creams/ sorbets (v) (ve)

Mon-Fri 12-3.30PM / 5-6.30PM | Sat-Sun 5-6.30PM

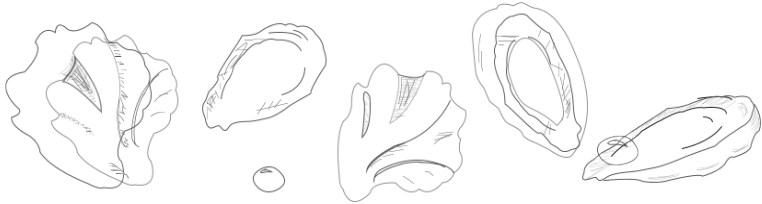
(v) Vegetarian | (ve) Vegan

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.

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KITCHEN E20

Oyster
happy hour
1.50 each



Every Wednesday
12PM-3:30PM 5PM-9.30PM

Bottomless
drinks
25



Every Weekend
12PM-4PM
