

Wine offering

Love by Léoube Rose 12.5/48
Grenache, Cinsault, Syrah,
Mourvèdre

SPARKLING LOVE BY
LÉOUBE 11/50

LOVE BY LÉOUBE BLANC 12/46
*Rolle, Ugni Blanc,
Clairette*

Valentine's Day at Kitchen E20

Maldon rock oysters, shallot vinegar
½ dozen | 18

Spiced duck consommé, confit leg raviolo, girolles, salty fingers 14

Tuna, yuzu, wasabi, coriander 16

Salt baked vegetables, pumpernickel, goat's curd (v) 14

Whisky-cured salmon, mandarin, pickled ginger, samphire 12

Steak tartare, gherkin, lovage, nasturtium 16

220g fillet steak, red wine, king oyster mushroom, watercress, pommes Anna 48

Pan fried halibut, lobster tail, carrot purée, bisque, fennel pollen 40

Pan-fried stone bass, cauliflower, parmesan, caviar 32

Roast duck breast, cherry, turnip 34

Celeriac & truffle pithivier, mushroom jus (v) 30

Rhubarb soufflé, stem ginger ice cream 12

Buttermilk panna cotta, pineapple jelly, piña colada sorbet 10

Salted caramel chocolate mousse, poached pear 9

English cheeses, pickled walnut purée, sourdough crisps 14

Sides

Triple cooked chips, peppercorn mayo 5

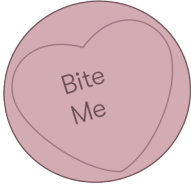
Spaghetti & meatballs 6

Tenderstem broccoli, shiitake mushroom, soy & ginger (ve) 5

Cauliflower cheese & wholegrain mustard (v) 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.



Happy Valentine's Day
from us at Kitchen E20

