

KITCHENE20

Dessert



Dessert wines

Kardos Tündérmese 9
Tokaji, Hungary, 2018

Taylors 10, Port 10
10 y/o, Portugal, NV



Dessert cocktails

Amaretto Sour 11
Disaronno, lemon, egg white, Angostura

Espresso Martini 12
Vodka, coffee liqueur, espresso

Old Fashioned 12
Bourbon, Angostura, orange

Desserts

Buttermilk pannacotta, pineapple jelly, piña colada sorbet 8

Chocolate cheesecake, mandarin sorbet 8 (v)

Rhubarb pavlova, raspberry consommé 8 (v)

Warm sticky toffee pudding, clotted cream 8 (v)

Keens cheddar, walnut ketchup, Eccles cake 10 (v)

Selection of ice creams 3/*scoop*



Tea

Starting from 3

Herbal infusion, black,
white, oolong, green



Coffee

Single espresso 3

Flat white 3.5

Double espresso 3.5

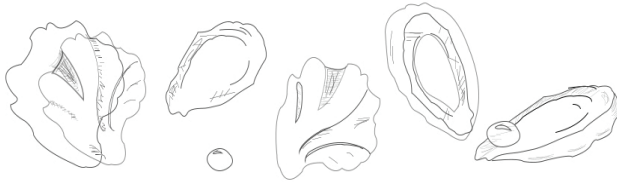
Cafe latte 3.5

Americano 3

Cappuccino 3.5

KITCHEN E20

Oyster
happy hour
1.50 each



Every Wednesday
12PM-3:30PM 5PM-9:30PM

Bottomless
drinks
25



Every Weekend
12PM-4PM

(v) Vegetarian | (ve) Vegan

Some dishes can be adapted so if you have any dietary requirements or allergies and require assistance in choosing a suitable dish, please let us know. An optional 12.5% service charge will be applied to food and beverage.

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