

# KITCHEN20

*Dinner*



SEASONAL BELLINI 9

BRISK & BRACING (0% ABV) 9

WHITE NEGRONI 12

## FOR THE TABLE

Nocellara olives (ve) 4

Smoked almonds (ve) 4

Baked sourdough, brown butter (v) 4

Roast red pepper arancini, basil mayonnaise (v) 6

Salt & Szechuan pepper squid, citrus aioli 8

Charcuterie board, pickles, sourdough 14

## STARTERS

Potato, leek & tarragon soup (ve) 8

Chicken liver parfait, sticky onion, orange,  
stem ginger, brioche 9

Heritage tomato tartare, mozzarella, basil, balsamic tuile (v) 9

Tuna tartare, yuzu, wasabi, coriander 11

Stuffed courgette flower, crab, apple & mint 12

## SALADS

Crayfish, avocado & baby gem salad, honey & mustard dressing 8 / 15

Super-grains, spinach, kale, broccoli & pomegranate (ve) 8 / 15

Grilled chicken Caesar salad, romaine lettuce, croutons, anchovies, parmesan 9 / 16

## LARGE PLATES

Beetroot risotto, radish, hazelnut, purple sprouting broccoli (ve) 19

Ricotta gnocchi, peas, asparagus, watercress velouté (v) 20

Prawn & mussel linguini, chilli, garlic, white wine 21

Roast chicken breast, girolles, peas, lettuce, bacon 24

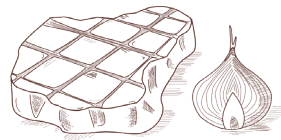
Pan-fried stone bass, baby carrot, pearl onion, baby artichoke 24

Lamb rump, spiced carrot, asparagus, wild garlic 28

Prawn & mussel linguini, chilli, garlic, white wine 21

200g beef burger, American cheese, pastrami, sticky onions, chips 20

200g Bavette, chimichurri, roast vine tomato 22



## SIDES

Garden salad (leaves, peas, radish, hazelnuts, salad cream) 5

Triple cooked chips, curry mayo 5

Chargrilled hispi cabbage, garlic & chilli oil (ve) 5

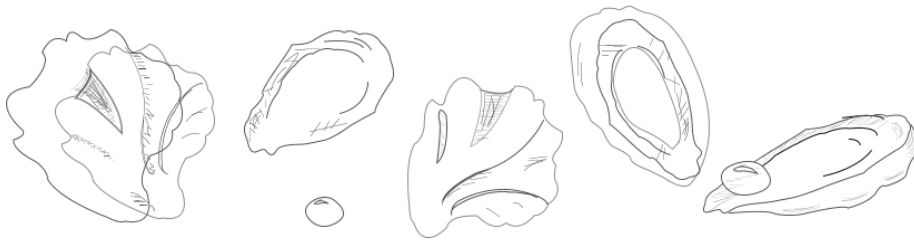
Tender-stem broccoli, shiitake mushroom, soy & ginger (ve) 5

Minted Jersey royals 5

# KITCHEN20

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Oyster  
happy hour  
1.50 each



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

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Bottomless  
drinks  
25



Every Weekend  
12PM-4PM

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(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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