

# Kitchen W8

*Billecart – Salmon, Brut Reserve 16.00*

*Brut Reserve Bretagne, Coates & Seely, Hampshire 16.00*

*Mango and Passion Fruit Bellini 12.00*

*Apple and Elderflower Lemonade 8.00*

Salad of New Season's Courgettes, Peppered Goats Curd, Pickled Red Onion and Rocket

Glazed Lamb Sausage, Norfolk Asparagus and Spring Vegetable Fricassée

Scorched Cornish Mackerel, Smoked Eel, Golden Beets, Sweet Mustard and Oyster Leaf

Hand Rolled Linguine, Wild Garlic Pesto and 36 Month Aged Parmesan

Butterhead Lettuce, Mustard Dressing, Crisp Shallots and Soft Herbs

Roast Rump of Beef, Yorkshire Pudding, Crushed Carrots, Glazed Onion and Gravy

Caramelised Cornish Cod Cheeks Grenobloise, Creamed Jersey Royals and Sea Kale

Sautéed Parmesan Gnocchi, Wild Garlic, Morels, White Asparagus and Broad Beans

Roast Guinea Fowl, Ancient Grains, Mousserons, Leeks, Crème Fraiche and Tarragon

Slow Cooked Fillet of John Dory, Devonshire Crab, Courgette, Shellfish Bisque and Basil  
*(£10.00 supplement)*

Garigette Strawberry, Lemon and Elderflower Fool, Caramelised Marcona Almonds

Wye Valley Rhubarb Sorbet and Warm Sugared Beignets

Valrhona Chocolate Pavé, Salted Caramel Ice Cream, Peanut Praline and Lime

British Cheese with Spiced Fruit Chutney and Sourdough Crackers

*(£10.00 as an extra course)*

£49.50 three courses

Our kitchen is not allergen free. If you have any allergies or intolerances, please speak to a team member before ordering

All wild game may contain shot

Vegan options available on request, please mention when booking

A discretionary gratuity of 15% will be added to the total bill

 @kitchenw8