

# Kitchen W8

Heirloom Pineapple Tomato, Gazpacho Dressing, Goats Curd, Basil and Watermelon	12.95
Thinly Sliced Smoked Eel, Grilled Mackerel, Golden Beetroots and Sweet Mustard	13.00
Brittany Artichoke, Bouillabaisse Dressing, Smoked Anchovies, Seaweed Aioli and Squid	14.50
Roast Breast and Leg of Quail, Charred White Asparagus, Peas and Truffle Pesto	13.50
Ravioli of Orkney Scallop and Lobster, Tomato, Basil, Smoked Lobster Cream	16.95
Salad of Butterhead Lettuce with Mustard Dressing and Shallots	8.95
Ricotta Gnocchi, White Asparagus, Grelot Onions, Wild Garlic Pesto and Morels	23.75
Cornish Cod, St Austell Bay Mussels, Jersey Royals, Seaweed, Cucumber	27.50
Fillet of Turbot, Courgette, Broad Beans, Artichoke, Spiced Almonds and Mint	30.75
Roast Rump of Veal, Crushed Borlotti Beans, Girolles, Grelot and Black Truffle	28.95
Best End and Shoulder of Welsh Lamb, English Peas, Nettle Pesto and Young Garlic	28.50
Iberico Pork Loin, Espelette Pepper, Charred Lettuce, Corn and Hazelnuts	27.75
Set Elderflower Custard, Baked Strawberry Ice Cream, Jammie Dodger	7.75
Poached Apricots, Honey Ice Cream, Toasted Almonds and Camomile	7.50
New Season's Raspberries, Lemon Verbena Yogurt and Raspberry Ripple Ice Cream	7.95
Salted Chocolate Parfait, Poached Cherries, Buckwheat and Vanilla	8.50
Yellow Peach Sorbet, Polenta and Orange Cake	6.75
Cheese with Apple & Pear Chutney, Hazelnut & Fruit Bread	
Selection of 3 Cheeses	10.75
Selection of 5 Cheeses	15.95

Please speak to a member of staff before ordering, if you have any allergies or intolerances, and ask to see our allergen information. Our kitchen is not allergen free.

A discretionary gratuity of 12.5 % will be added to the total bill.