

# Kitchen W8

## Set Menu

Potted Trout Rillettes, Pickled Cucumber, Crème Fraiche  
and Toasted Muffin

or

Salad of Grilled Courgette, Smoked Almonds,  
Ricotta, Chilli and Mint

\*\*\*

Roast Cornish Haddock, Crushed New Potatoes,  
Crème Fraiche, Cucumber and Grapes

or

Thinly Sliced Rump of Beef, Field Mushrooms,  
Wild Garlic Butter and Balsamic Red Onions

### To Share:

**Butterhead Lettuce and Périgord Truffle Dressing £12**

\*\*\*

Cashel Blue, Pickled Walnut, Treacle and Nut Loaf  
**Add 2 cheeses for £8 supplement**

or

Raspberry Ripple Parfait, Raspberry Sorbet  
and Lemon Verbena

3 courses £49.50

3 courses with Somm's Wine Selection (2 Glasses) £70

Ask about allergens. Our kitchen is not allergen free, please speak to a team member before ordering.

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

Mon-Sat 12.15pm-13.45pm / Mon-Thu 6.00pm-8.30pm / Fri-Sat 6.00pm-6:30pm