

Kitchen W8

Sunday 2nd July 2017

Strawberry and Watermelon Bellini £9.95

Salad of Norfolk Beetroots, Cashew Hummus, Harissa Carrots, Leaves and Radish

Cured Gilt Head Sea Bream, Gazpacho Jelly, Hass Avocado and Squid

Thinly Sliced Veal, Grilled White Asparagus, English Peas and Truffle Pesto
(£4.00 supplement)

Potted Trout, Pickled Cucumber, Crème Fraiche and Toast

Butterhead Lettuce with Mustard Dressing and Crispy Shallots

Roast Rib of Aged Ayrshire Beef, Glazed Shallot and Yorkshire Pudding

Herb Crusted Chicken, Leg Croquette, Summer Greens, Garlic and Girolles

Seaweed Baked Plaice, Potted Shrimp Butter, Glazed Lettuce and Shallots

Fillet of Turbot, Fricassée of Jersey Royals, Peas, Lettuce and Bacon
(£5.00 supplement)

Caramelised Ricotta Gnocchi, Barbecue Corn, Smoked Almonds and Girolles

Poached Yellow Peach, Raspberries, Kernel and Vanilla

Vanilla Panna Cotta, English Berries and Basil Ice Cream

Salted Chocolate Parfait, Poached Cherries, Buckwheat and Vanilla

Passion Fruit and Mango Sorbet, Almond Financier

Selection of Seasonal Cheese with Fruit Chutney and Hazelnut Bread
(£3.50 supplement)

£35.00 for three courses

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.