

Kitchen W8

Tasting Menu

Scorched Cornish Mackerel, Smoked Eel, Golden Beets,
Sweet Mustard and Oyster Leaf
2021 Riesling Trocken, Volratz, Schloss Vollrads, Rheingau, Germany

Grilled Portwood Asparagus, Iberico Lardo,
Marcona Almonds and Watercress
2022 Pinot Blanc, Jean Becker, Alsace, France


Fillet of Cornish Cod, Spring Cabbage,
Hazelnut Pesto and Cauliflower
2021 Soave Classico, Calvarino, Pieropan, Italy

Loin and Fillet of South Downs lamb, White Asparagus,
Wild Garlic, Shallots and Morels
2020 Lirac, Domaine de le Mordorée, Rhône, France

British Cheese, Spiced Fruit Chutney,
Date and Walnut Loaf
(£10 supplement)
20yr Sandeman Tawny, Port, Portugal £10

Valrhona Chocolate Pavé, Salted Caramel Ice Cream,
Peanut Praline and Lime
2020 Tokaji Késői Szüret Late Harvest, Disznókó, Tokaj, Hungary

£110.00 per person or £160 per person with wines.
To be taken by the entire table.

Visit our website to sign up to our mailing list
 @kitchenw8