

# Kitchen W8

## Tasting Menu

Thinly Sliced Smoked Eel with Grilled Mackerel,  
Golden Beetroots and Sweet Mustard

*2016, Grüner Veltliner 'Rosenberg', Anton Bauer. Wagram, Austria*

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Roast Breast of Quail, Charred White Asparagus,  
Peas and Truffle Pesto

*2010, Maranoa Verdelho, David Traeger. Victoria, Australia*

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Fillet of Turbot, Courgette, Broad Beans,  
Artichoke, Spiced Almonds and Mint

*2014, Chardonnay, Quartz Stone, Glen Carlou. Paarl, South Africa*

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Iberico Pork Loin, Espelette Pepper,  
Charred Lettuce, Corn and Hazelnuts

*2014, Pinot Noir, Ma Maison, Leung Estate. Martinborough, New Zealand*

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New Season's Raspberries, Lemon Verbena Yogurt  
and Raspberry Ripple Ice Cream

*2015, Sauternes, Clos le Comte, Cuvée Emilie. France*

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Salted Chocolate Parfait, Poached Cherries,  
Buckwheat and Vanilla

£65.00 per person

£105 per person with wines

To be taken by the entire table

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

Please note that this is a sample menu and dishes are subject to change.

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