

Kitchen W8

Tasting Menu

Thinly Sliced Smoked Eel with Grilled Mackerel,
Golden Beetroots and Sweet Mustard
2016, Grüner Veltliner 'Rosenberg', Anton Bauer. Wagram, Austria

Raviolo of Game, Roscoff Onion,
Pickled Apple and Wild Mushrooms
2012, Maranoa Verdelho, David Traeger. Victoria, Australia

Cornish Cod, Delica Pumpkin, Salsify
Truffle Emulsion and Black Cabbage
2014, Rully 1er Cru Molesme, Jean-Baptiste Ponsot, Burgundy, France

Haunch of Venison, Bulgur Wheat, Forono Beetroot,
Cepes and Artichoke
2014, Zinfandel Foxglove, Varner. Paso Robles, California

Poached Greengage, Almond Cream,
Stem Ginger and Thyme
2015, Sauternes, Clos le Comte, Cuvée Emilie. France

Bitter Chocolate, Caramelised Orange,
Vanilla and Pumpkin

£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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