Kitchen W8

Sunday 01.11.26

Negroni 16.00 ¬ Berto Spritz 16.00

Seasonal Bellini 16.00 ¬ Osmanthus, Saicho Sparkling Cold Brewed Tea 9.00

Brut, Culver Classic Cuvée, Langham Estate, Dorset, England 12.00

Agnolotti of Lincolnshire Hare, Delica Pumpkin, Red Wine, Trompettes and Sage

Warm Salad of Autumn Roots, White Bean Hummus, Apple, Shallots and Crispy Kale

Leafy Celeriac and Pear Soup, Smoked Ham Hock Croquettes and Parsley Cream

Salad of Ratte Potatoes, Smoked Salmon, Pickled Radish, Crème Fraiche and Dill

Butterhead Lettuce, Mustard Dressing, Crisp Shallots and Soft Herbs

Roast Rump of Aged Beef, Buttered Carrots, Glazed Onion, Yorkshire Pudding and Gravy

Fillet of Cornish Pollock, St Austell Bay Mussels, Curried Cauliflower and Swiss Chard

Shallot Tart Tatin, Pickled Walnut, Castelfranco, Gorgonzola and Comice Pear

Glazed Slow Cooked Pork Cheeks, Crown Prince Squash, Hispi Cabbage and Chestnuts

Caramelised Cornish Monkfish, Peppercorn Sauce, Jerusalem Artichoke and Chanterelles
(£10 supplement)

Choux au Craquelin, Marsala Diplomat, Coffee Ice Cream and Chocolate Sauce

Spiced Autumn Fruit Crumble, Madagascan Vanilla Custard

Amalfi Lemon and Stem Ginger Posset, Blood Plum Compote

New Season's Quince Sorbet, Warm Vanilla Beignets

British Cheese with Spiced Fruit Chutney and Sourdough Crackers

£59.50 three courses

Ask about allergens. Our kitchen is not allergen free. If you have any allergies or intolerances, please speak to a team member before ordering
A £2 optional cover charge will be added to the final bill. A discretionary gratuity of 15% will be added to the total bill
All wild game may contain shot.