

Kitchen W8

Sunday 02.11.25

Brut, Coates & Seely, Hampshire 16.00 – Brut Rosé, Coates & Seely Rosé, Hampshire 16.00

Seasonal Lemonade 8.00 – Lucky Saint 0% 6.00

Green Negroni 15.00 – Pear Gimlet 12.00

Ballotine of Pigeon, Autumn Roots, Soused Cep and Chestnuts

Delica Pumpkin and Parmesan Soup, Truffle Churros and Picked Walnut

Salad of White Beetroot, Cauliflower Fungus, Hazelnuts and Roast Grapes

Raviolo of Wild Duck, BBQ Beetroots, Hispi Cabbage and Pear

Butterhead Lettuce, Mustard Dressing, Shallots and Herbs

Scorched Cornish Mackerel, Smoked Eel, Golden Beets and Sweet Mustard

£5 supplement

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

Fillet of Sea Bream, St Austell Bay Mussels, Sobrassada Butter and Sea Beets

Roast Haunch and Ragu of Venison, Smoked Potato, Autumn Greens and Quince

Risotto of Smoked Haddock, Wilted Leeks, Crème Fraiche and Soft Cooked Egg

Caramelised Parmesan Gnocchi, Chanterelles, Brown Butter, Squash and Sage

Roast Partridge, Smoked Celeriac, Stuffed Cabbage, Salt Baked Apple and Bacon

£10 supplement

Autumn Fruit Crumble, Madagascan Vanilla Custard

Valrhona Chocolate Pavé, Salt Caramel Ice Cream, Peanut and Lime

Muscovado Financier, Brown Butter Cream and Toffee Apples

New Season's Clementine Sorbet, Vanilla Beignets

British Cheese with Spiced Fruit Chutney and Sourdough Crackers

£59.50 three courses

Our kitchen is not allergen free. If you have any allergies or intolerances, please speak to a team member before ordering

All wild game may contain shots

A discretionary gratuity of 15% will be added to the total bill