

Kitchen W8

Sunday 04.10.26

Negroni 16.00 – Berto Spritz 16.00

Seasonal Bellini 16.00 – Seasonal Lemonade 10.00

Brut Artelium Estate Cuvee 1662 17.00 – Osmanthus, Saicho Sparkling Cold Brewed Tea 9.00

Raviolo of Wild Duck, BBQ Beetroots, Hispi Cabbage, Sweet and Sour Onions

Salad of Crown Prince Squash, Stracciatella, Radicchio, Walnuts and Rosemary

Potted Chicken Liver Parfait, Autumn Fruit Chutney and Toasted Brioche

Chalkstream Trout Crudo, Smoked Roe, Beetroot, Red Onion and Dill

Butterhead Lettuce, Mustard Dressing, Crisp Shallots and Soft Herbs

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

Caramelised Cheek and Croquette of Cod, Jerusalem Artichoke, Hazelnut, Apple and Leek

Crisp Potato Rosti, New Season's Cep, Roasted Squash, Endive, Chilli and Sage

Smoked Pork Collar, Leafy Celeriac, Spiced Apple, Crisp Potato and Sauve Ravigote

Roast Cornish Monkfish, Raviolo of Shetland Mussels, Autumn Roots and Seaweed Ragu

(£10 supplement)

Autumn Fruit Crumble, Brown Butter and Vanilla Custard

Valrhona Chocolate Fondant, Citrus Crème Fraiche and Blackberries

Blood Plum and Stem Ginger Fool, Caramelised Marcona Almonds

Damson and Apple 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.