

Kitchen W8

Sunday 4th November 2018

Blackberry and Apple Fizz £9.95

Salad of Baked Celeriac, Autumn Truffle, Hazelnuts and Comice Pear

Parfait of Duck Liver, Fig Chutney and Sourdough Toast

Salt Baked Forno Beetroot, Black Figs, Pistachio and Horseradish

Fricassee of St Austell Bay Mussels, Farfalle, Shiitake and Parsley

Butterhead Lettuce with Mustard Dressing and Crispy Shallots

Roast Rump of Beef, Crushed Root Vegetables, Yorkshire Pudding and Gravy

Seared Sea Trout, Crushed Pink Firs, Steamed Gem Lettuce and Shrimp Butter

Fillet of Pork, Creamed Celeriac, Apple, Cavolo and Autumn Spices

Cornish Cod, Glazed Hispi, Roast Delica Squash, Pickled Walnut and Chestnut Gremolata

Pumpkin Gnocchi, Cavolo Nero, Yellow Chanterelles and Garlic Buttermilk

Warm Chocolate Croustade, Salt Caramel Ice Cream

Roasted Figs with Warm Financier and Stem Ginger Ice Cream

Lemon Curd Parfait, Caramelised Wafer and Clementine

Pear Sorbet with Autumn Fruit Compote

Selection of Seasonal Cheese with Fruit Chutney and Walnut Bread

(£3.50 supplement)

£39.00 for three courses

Please speak to a member of staff before ordering, if you have any allergies or intolerances, and ask to see our allergen information. Our kitchen is not allergen free.

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