

Kitchen W8

Sunday 05.07.26

Hugo Spritz 16.00 – Elderflower Spritz 12.00

Seasonal Bellini 16.00 – Raspberry Lemonade 10.00

Billecart Salmon Brut Reserve 18.00 – Blå, Copenhagen Sparkling Tea 10.00

Hand Rolled Squid Ink Linguine, Confit Red Mullet, Chilli, Garlic and Lemon

Marinated Datterini Tomatoes, Whipped Ricotta, Cherries and Basil

Slow Cooked Chalkstream Trout, Charentais Melon, Chilled Almond Soup

Warm Salad of Crispy Chicken, Globe Artichoke, Scorched Corn and Truffle

Butterhead Lettuce, Mustard Dressing, Crisp Shallots and Soft Herbs

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

Caramelised Parmesan Gnocchi, Girolles, Sweetcorn, Piattonne Beans and Truffle

Crusted Fillet of Haddock, Warm Tatare Sauce, Crushed Potato and Sorrel

Roast Lincolnshire Wood Pigeon, Sweet and Sour Cherries, Ancient Grains and Corn

Fillet of Cornish John Dory, Piperade, Tropea Onion, Smoked Anchovy and Olives

(£10 Supplement)

Valrhona Chocolate Pave, Roasted Vanilla Ice Cream and Salt Caramel

Strawberry and Elderflower Eton Mess

Almond and Vanilla Panna Cotta, Black Cherry Compote

Apricot, Honey and Sauternes Sorbet, Warm Vanilla Beignets

British Cheese with Spiced Fruit Chutney and Sourdough Crackers

£59.50 three courses

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

A £2 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 shots