

Kitchen W8

Sunday

08.03.26

NV Brut, Ferrari Maximum Blanc de Blancs, Trentino Alto-Adige, Italy 15.00

Seasonal Lemonade 10.00 – Lucky Saint 0% 6.00

Negroni 15.00 – French 75 18.00

Blå, Copenhagen Sparkling Tea 10.00

Puglia Burrata, Italian Winter Leaves, Fennel, Blood Orange, Gingerbread and Mint

Hand Rolled Linguine, Garlic Leaf Pesto, La Villa Parmesan

New Season's Watercress and Potato Velouté, Salt Cod Croquettes

Terrine of Chicken, Ham Hock and Leek, Meat Radish and Mustard Remoulade

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

£5 supplement

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

Fillet of Gilt Head Sea Bream, Wilted Lettuce, Crushed Potato and Potted Shrimps

Iberico Pork Pressa, Glazed Cheek, Spiced Carrot and Spring Cabbage

Caramelised Onion and Thyme Tart, Black Pepper Emulsion and la Villa Parmesan

Roast Cornish Monkfish, New Potato, Morels, Garlic Leaf and Vin Jaune

£10 supplement

Bunet, Salted Caramel and Vanilla

Yorkshire Rhubarb and Blood Orange Fool

Tart Fine of Almond and Apple, Golden Raisins, Crème Fraiche Sorbet

Mango and Passion Fruit 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