

Kitchen W8

Sunday 11.10.26

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

Ragu of Fallow Deer, Hand Rolled Pappardelle, Autumn Roots and Devon Blue
Maple Glazed Crown Prince Squash, Burrata, Radicchio, Walnuts and Rosemary
Terrine of Chicken, Wild Mushroom and Truffle, Remoulade and Soft Herb Salad
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
Fillet of Cornish Pollock, Jerusalem Artichoke, Hazelnut and Sherry Roasted Grapes
Caramelised Parmesan Gnocchi, Roasted Ceps, Delica Pumpkin, Brown Butter and Sage
Pithivier of Pheasant and Bacon, Truffled Celeriac, Wilted Spinach and Vin Jaune
Grilled Cornish Monkfish, Cep Persillade, Garlic and Cimi De Rapa
(£10 supplement)

Treacle Tart, Cornish Clotted Cream
Autumn Fruit Crumble, Brown Butter and Vanilla Custard
Valrhona Chocolate Pave, Salted Caramel Ice Cream, Peanuts and Lime
Plum 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.