

Kitchen W8

Sunday

15.02.26

Brut Reserve, Billecart-Salmon, Champagne 18.00

Seasonal Lemonade 10.00 – Lucky Saint 0% 6.00

Classic Negroni 15.00 – French 75 18.00

Tortellino of Mushroom and Tarragon, Onion Fondue and Vin Jaune
Stracciatella, Warm Salad of Spiced Carrots, Blood Orange and Almond
Tartare of Fallow Venison, Smoked Egg, Pickled Beetroot, Walnut and Rye
Salad of Italian Winter Leaves, Fennel, Blood Orange, Gingerbread and Mint
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 Red Mullet, Risotto Nero, St Austell Bay Mussels and Sea Herbs
Stuffed Cornish Red Chicken, Creamed Potato, Wild Leek and Smoked Sausage
Caramelised Parmesan Gnocchi, Three Cornered Garlic Pesto, Kalettes and Parmesan
Slow Poached Cornish Cod, Red Prawns, Cucumber Relish, Agretti and Crème Fraiche
£10 supplement

Steamed Marmalade Sponge, Madagascan Vanilla and Brown Butter Custard
Yorkshire Rhubarb and Blood Orange Fool
Valrhona Chocolate and Peanut Butter Brownie, Salt Caramel Ice Cream
Comice Pear 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