

Kitchen W8

Sunday 21.09.25

Kir Royal 20.00 – Aperitivo Spritz 12.00

Raspberry Lemonade 8.00 – Lucky Saint 0% 6.00

White Peach Bellini 12.00 – Green Negroni 15.00

Jerusalem Artichoke Soup, Grilled Mushrooms and Truffle Churros

Salt Cod Croquettes, Smoked Aioli, Soused Sardines and Datterini Tomatoes

Pepper Crusted Deer Carpaccio, Sollies Fig, Crispy Shallots and Endive

Risotto of Yellow Chanterelles, Delica Squash, Pickled Walnut and La Villa Parmesan

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

£5 supplement

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

Scorched Cornish Cod Cheeks, Brandade Potato, Sprouting Broccoli and Red Wine Dressing

Roast Breast and Pie of Red Leg Partridge, Smoked Bacon and Sauce Vin Jaune

Fillet of Gilt Head Sea Bream, Crushed Potato, Wilted lettuce, Potted Shrimp Butter

Caramelised Parmesan Gnocchi, New Season's Cep, Roast Pumpkin and Sage

Roast Yorkshire Grouse, Smoked Celeriac, Grilled Cep, Cabbage, Bacon and Damson

£20 supplement

Muscovado Financier, Stem Ginger Ice Cream, Spiced Pears

Valrhona Chocolate Pave, Salt Caramel Ice Cream, Peanut and Lime

Damson and Discovery Apple 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