

Kitchen W8

Sunday 23.08.26

White Negroni 16.00 – Berto Spritz 16.00

Basil Margarita 16.00 – Strawberry Lemonade 10.00

Brut Artelium Estate Cuvee 1662 17.00 – Blå, Copenhagen Sparkling Tea 12.00

Puglia Burrata, Marinated Datterini Tomatoes, White Peach, Red Onion and Basil

Cured Chalkstream Trout, Pickled Cucumber, Charentais Melon and Smoked Roe

Ballotine of Wood Pigeon, Beetroot, Greengage and Mustard Leaves

Raviolo of Native Lobster, Courgette and Basil Velouté, Datterini Tomato

Butterhead Lettuce, Mustard Dressing, Crisp Shallots and Soft Herbs

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

Fillet of Stone Bass, Crushed Potato, Petit Pois à la française

Caramelised Parmesan Gnocchi, Scottish Girolles, Sweetcorn, Summer Beans and Tarragon

Roast Cornish Monkfish, Piperade, Grezzina Courgette, Basil and Smoked Anchovy

Roast Yorkshire Grouse, Leafy Celeriac, Smoked Bacon, Damsons and Discovery Apple

(£25 Supplement)

Marcona Almond Financier, Port Roasted Figs and Muscovado Chantilly

Valrhona Chocolate Pave, Salted Caramel, Pecan Praline Ice Cream

White Peach and Raspberry Fool, Raspberry and Verbena Sorbet

Blackcurrant and Apple Sorbet, Warm Vanilla Beignets

British Cheese with Spiced Fruit Chutney and Sourdough Crackers

£59.50 three courses