

Kitchen W8

Sunday 23.11.25

Brut, Coates & Seely, Hampshire 16.00 – Brut Rosé, Coates & Seely Rosé, Hampshire 16.00

Gin & It 16.00 – Lucky Saint 0% 6.00

Green Negroni 15.00 – Kir Royal 20.00

Warm Salad of Roast Partridge, Glazed Parsnip, Comice Pear and Chestnut

Puglia Burrata, Roast Delica Pumpkin, Autumn Truffle and Hazelnut Pesto

Tartare of Venison, Pickled Beetroot, Walnut and Game Chips

Beetroot Cured Chalk Stream Trout, Hot Honey, Soused Pumpkin and Clementine

Butterhead Lettuce, Mustard Dressing, Shallots and Soft Herbs

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

£5 supplement

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

Fillet of Cornish Hake, Jerusalem Artichoke, Hazelnut and Sherry Roasted Grapes

Ballotine of Chicken, Crushed Pumpkin and Cauliflower Mushroom 'Cacio e Pepe'

Caramelised Cod Cheeks, Crushed Potato, Spiced Brown Crab Butter and Brown Shrimp

Lightly Smoked Carnaroli Risotto, Jerusalem Artichoke and Pickled Trompettes

Roast Saddle of venison, Glazed Faggot, Ancient Grains, Creamed Cabbage and Quince

£10 supplement

Autumn Fruit Crumble, Madagascan Vanilla Custard

Prune and Almond Tart, Vanilla and Orange Crème Fraiche

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

New Season's Clementine 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