

Kitchen W8

Billecart – Salmon Brut Reserve 16.00

Rose Coates & Seely, Hampshire 17.50

Chicago Piano 10.00

Pear Bellini 12.00

Warm Salad of Sprouting Broccoli, Goats Curd, Red Onion, Spiced Crumb and Rocket

Terrine of Wild Duck, Armagnac Soaked Prunes, Celeriac and Pistachio, Fine Herbs Salad

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

Hand Rolled Linguine, Wild Garlic Pesto and 36 Month Aged Parmesan

Butterhead Lettuce, Mustard Dressing, Crisp Shallots and Soft Herbs

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

Fillet of Cornish Hake, Crushed Jersey Royals, Sprouting Broccoli, Capers, Lemon and Parsley

Breast and Leg of Guinea Fowl, Creamed Potato Braised Lettuce, Peas and Bacon

Fillet of Gilt Head Sea Bream, Cauliflower, Chanterelles, Leek and Hazelnut

Caramelised Parmesan Gnocchi, Wild Garlic, Field Mushroom and Jerusalem Artichoke

Passion Fruit Posset, Mango and Passion Fruit Salad, Lime Chantilly

Blood Orange Sorbet and Warm Sugared Beignets

Valrhona Chocolate Pavé, Salted Caramel Ice Cream, Peanut Praline and Lime

British Cheese with Spiced Fruit Chutney and Sourdough Crackers

(£10.00 as an extra course)

£49.50 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 shot

Vegan options available on request, please mention when booking

A discretionary gratuity of 15% will be added to the total bill