

# Kitchen W8

Sunday 28.12.25

Brut Reserve, Billecart-Salmon, Champagne 18.00

Gin & It 16.00 ~ Lucky Saint 0% 6.00

Classic Negroni 15.00 ~ Kir Royal 20.00

Spiced Parsnip and Apple Soup, Prawn Spring Roll, Pomegranate and Lime

Chicken Liver Parfait, Truffle Jelly, Toasted Brioche

Salad of Castelfranco, Candied Walnuts, Gorgonzola and Comice Pear

Hand Rolled Linguine, Black Pepper Butter, La Villa Parmesan

Butterhead Lettuce, Mustard Dressing, Shallots and Soft Herbs

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 Chalkstream Trout, Crème Fraiche, Beetroot, Fennel and Orange

Glazed Pork Cheeks, Sticky Lentils, Smoked Bacon Hispi Cabbage and Celeriac

Fillets Cornish John Dory, Risotto Nero, Smoked Aioli and Citrus Gremolata

Caramelised Parmesan Gnocchi, Wild Mushrooms, Brown Butter and Sage

Saddle of Venison, Glazed Faggot, Ancient Grains, Creamed Cabbage and Quince

*£10 supplement*

Lemon Meringue and Stem Ginger Posset,

Winter Fruit Crumble, Madagascan Vanilla Custard

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

Leafy 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