

Kitchen W8

Billecart – Salmon, Brut Reserve 16.00

Brut Reserve Bretagne, Coates & Seely, Hampshire 16.00

Pear Bellini 12.00

Pear and Ginger Lemonade 8.00

Warm Salad of Celeriac, Crispy St Ewes Egg, Cauliflower Mushroom and Hazelnut Dressing

Potted Quail Rillettes, Fine Herbs Salad, Pickled Walnut Ketchup and Parfait on Toast

Jersey Royal Vichyssoise, Wild Garlic, Marcona Almond, Cheddar and Smoked Bacon Scone

Beetroot Cured Chalk Stream Trout, Pickled Cucumber, Crème Fraiche and Dill

Butterhead Lettuce, Mustard Dressing, Crisp Shallots and Soft Herbs

Roast Saddle of South Downs Lamb, New Season's Peas, Roast Potatoes and Mint Sauce

Fillet of Cornish Hake, Cauliflower Mushrooms, Salsify, Hazelnut and Leek

Iberico Pork Rack, Creamed Potato, Hispi Cabbage, Glazed Carrot and Pickled Apple

Fillet of Loch Duart Salmon, Norfolk Asparagus, Jersey Royals and Brown Crab Butter
(£10.00 supplement)

Caramelised Parmesan Gnocchi, Wild Garlic, Morels, White Asparagus and Parmesan

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

 @kitchenw8