

Kitchen W8

Salad of Jerusalem Artichoke, Pickled Walnut,
Lardo Di Colonnata and Roasted Grapes

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

Thinly Sliced Salt Baked Beetroots, Goats Curd,
Hazelnut and New Season's Sollies Fig

Haunch of Venison, Grilled Venison Bone Marrow,
BBQ Beetroots, Cavolo Nero and Pear

Caramelised Parmesan Gnocchi, Delica Pumpkin,
Roast Ceps, Brown Butter and Sage

Fillet of Cornish Cod, St Austell Bay Mussels,
Sobrassada Butter and Sea Beets

Warm Hazelnut Financier, Sollies Figs
and Brown Sugar Ice Cream

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

British Cheese with Spiced Fruit Chutney
and Sourdough Crackers

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Our kitchen is not allergen free, please speak to a team member before ordering.