

# Kitchen W8

## *London Cup "Sipsmith" £9.95*

Grilled Norfolk Asparagus, Broad Beans, Citrus Crumbs and Egg	12.95
Thinly Sliced Smoked Eel, Grilled Mackerel, Golden Beetroots and Sweet Mustard	13.75
Iberico Tomatoes, Violet Artichokes, Olive Cream, Goats Curd and Malaga Vinegar Dressing	13.50
Tartare of Veal, Spring Beets, Yellow Beans, Shallot and Anchovy	14.95
Salad of Ham Hock, Grilled White Asparagus, Spring Peas and Truffle Pesto	14.00
Warm Chalk Stream Trout, Salcombe Bay Crab, Jersey Royals and Mint	15.25
Salad of Butterhead Lettuce with Mustard Dressing and Shallots	8.95

Ricotta Gnocchi, Norfolk Asparagus, Hazelnut Pesto, Peas and Mousserons	24.95
Baked Fillet of Cornish Cod, Moules Mariniere and Scraps	27.50
Crusted Fillet of Turbot, Spring Carrots, Lightly Smoked Leeks and Hollandaise	28.95
Best End and Shoulder of Spring Lamb, White Asparagus, Peas and Garlic	31.95
Spring Chicken, Truffle Boudin, Glazed Wings, Asparagus, Garlic and Mousserons	28.25
Roast Middle White Pork, Grelot Onion, Glazed Lettuce and Radish	27.50

Poached Apricots, Honey Ice Cream, Pistachio and Camomile	8.50
Baked Strawberry Ice Cream, Set Elderflower Custard and Vanilla Doughnuts	7.95
Hot Chocolate and Vanilla Croustade, Caramelised Banana and Muscovado	8.00
Buttermilk Mousse, New Season's Raspberries and Warm Raspberry Financiers	7.95
Yellow Peach Sorbet, Polenta and Orange Cakes	6.75
Cheese with Apple & Pear Chutney, Hazelnut & Fruit Bread	
Selection of 3 Cheeses	10.75
Selection of 5 Cheeses	15.95

Please speak to a member of staff before ordering, if you have any allergies or intolerances, and ask to see our allergen information. Our kitchen is not allergen free.

A discretionary gratuity of 12.5 % will be added to the total bill.