

Kitchen W8

Pear and Honey Fizz £9.95

Warm Sprouting Broccoli, Jerusalem Artichoke, Smoked Yolk and Wiltshire Truffle	13.25
Thinly Sliced Smoked Eel, Grilled Mackerel, Golden Beetroots and Sweet Mustard	13.75
Salad of Grilled Autumn Roots, Barbecue Onion Cream, Shallots and Black Rice	12.95
Ravioli of Game, Roscoff Onion, Pickled Apple and Wild Mushrooms	13.95
Cured Orkney Scallop, St Austell Bay Mussels, Organic Shiitake and Parsley	16.95
Salad of Butterhead Lettuce with Mustard Dressing and Shallots	8.95

Caramelised Pumpkin Gnocchi, Roast Cepes, Jerusalem Artichoke, Hazelnut and Autumn Truffle	24.95
Cornish Cod, Fregola Sarda, Roast Cauliflower, Sea Vegetables, Seaweed and Anchovies	27.50
Roast Monkfish Tail, Delica Pumpkin, Chanterelles, Wiltshire Truffle Emulsion and Black Cabbage	31.95
60 Day Aged Simmental Beef, Field Mushrooms, Shallot Rings, Hispi and Red Wine	37.50
Haunch of Venison, Bulgur Wheat, Forono Beetroot, Cepes and Artichoke	29.50
Iberico Pork Loin, Creamed Potato, Heritage Carrots, Pickled Walnut and Apple	28.95

Poached Comice Pear, Warm Spiced Financier and Honey Ice Cream	7.75
Bitter Chocolate, Caramelised Orange, Vanilla and Pumpkin	8.50
Poached Plums, Almond Cream, Stem Ginger and Thyme	7.95
Vanilla Parfait, Cured Pineapple, Passion Fruit and Lime	7.50
Quince Sorbet, Polenta and Orange Cake	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.

Please be aware that all game may contain shot.

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