

Kitchen W8

Passion Fruit Martini £14.00

Warm Salad of Artichoke and Cauliflower, Swiss Chard, Spiced Cashews and Green Olives	11.95
Crispy Chicken Oysters, Sprouting Broccoli, Caesar Cream, Smoked Anchovy and Ewe's Cheese	14.95
Steamed Portwood Asparagus, Warm Tarragon Dressing, Barbecue Onions and Egg	14.00
Grilled Cornish Mackerel, Smoked Eel, Sweet Mustard and Leek	13.50
Cannelloni of Rabbit Shoulder, White Asparagus, Wild Garlic, Bacon and Morels	15.50
Porthilly Oyster, Shallot, Apple, Iced Fennel, Horseradish and Dill	4.50 each
Butterhead Lettuce, Mustard Dressing, Shallots and Herbs	8.95
Crispy Soft Cooked Egg, Herb Spätzle, Spring Vegetables, Wild Garlic and Morels	20.00
Gilt Head Sea Bream, Courgette, Artichoke, Broad Beans, Mint and Preserved Lemon	25.75
Saddle of Lamb, Wild Garlic and Rosemary Butter, Creamed Potato, Lettuce and Minted Peas	29.00
Cornish Cod, Fregola Sarda, Smoked Sausage, Mussels, Squid, Aioli and Baked Fennel	27.50
Roast Rump of Veal, Young Garlic, White Asparagus, Jersey Royals and Morels	26.95
Slow Cooked Iberico Pork, Spring Carrots, Cracked Wheat, Wild Nettle and Radish	27.50
Vanilla Croustade, Gariguettes Strawberries, White Chocolate Cream, Buttermilk and Pistachio	8.50
Chocolate Pavé, Salt Caramel, Banana Ice Cream and Lime	8.00
Yogurt Parfait, Lemon Curd, Warm Vanilla Beignets and Basil	7.95
Hazelnut Bavarois, Milk Chocolate Cream and Caramelised Wafer	7.50
Passion Fruit Sorbet, Alphonso Mango and Marinated Pineapple	7.00
Cheese with Apple & Pear Chutney, Walnut & 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.