

Kitchen W8

Blackberry and Apple Fizz £9.95

Salad of Grilled Roots, Tarragon Dressing and Roscoff Onion	11.95
Breast of Partridge, Roast Shiitake, Autumn Truffle, Hazelnut and Pear	15.00
Hand Rolled Garganelli, Yellow Chanterelles and Baked Squash	10.95
Grilled Cornish Mackerel, Smoked Eel, Sweet Mustard and Leek	13.50
Salt Baked Forno Beetroot, Black Figs, Pistachio and Horseradish	12.25
Butterhead Lettuce, Mustard Dressing, Shallots and Herbs	8.95
Soft Cooked Duck Egg, Baked Celeriac, Mushroom Broth, Onion and Quinoa	17.95
Orkney Scallop and Salcombe Bay Crab, Preserved Tomatoes, Red Mullet Dressing	27.95
Grilled Sea Bream, Lemon and Shrimp Butter, Crushed Pink Fir Potatoes	23.00
Aged Ribeye Steak, Field Mushrooms, Beef Fat Potato and Red Wine Sauce	34.50
Warm Salad of Roast Chicken, Shiitake, Parmesan and Jerusalem Artichoke	26.00
Roast Cauliflower, Summer Truffle, Walnut and Shallot Dressing	19.00
Haunch of Venison, Roast Beets, Grains, Liver and Bacon	29.00
Fillet of John Dory, Roast Pumpkin, Glazed Hispi, Chestnut Gremolata and Walnut	29.50
Chocolate Panna Cotta, Orange and Almond Ice Cream, Crushed Amaretti	8.00
Port Roasted Fig, Warm Financiers, Thyme and Stem Ginger Ice Cream	7.95
Creme Caramel, Steeped Raisins	8.25
Warm Hazelnut and Prune Croustade, Rum and Raisin Ice Cream	7.75
Autumn Fruit Compote, Pear Sorbet	6.95
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.

Please be aware that all game may contain shot.

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