

# Kitchen W8

## *Pear and Honey Fizz £9.95*

Salad of Cauliflower, Curried Cauliflower Cream, Wild Leek and Cashew Pesto, Golden Raisin	13.25
Thinly Sliced Smoked Eel, Grilled Mackerel, Golden Beetroots and Sweet Mustard	13.75
Salad of Sprouting Broccoli, Spiky Artichokes, Winter Leaves and Hazelnut	12.95
Ragout of Oxtail and Mushrooms, Charred Calcot, Tokyo Turnips, Bone Marrow and Red Wine	14.00
Salcombe Bay Crab and Ginger Broth, Spiced Crab, Kumquat and Winter Radish	15.25
Salad of Butterhead Lettuce with Mustard Dressing and Shallots	8.95
Caramelised Chestnut Gnocchi, Baked Delica Pumpkin, Chanterelles, Salsify and Truffle	24.95
Roast Cornish Cod, Chestnut Gremolata, Winter Vegetable Chutney, Pumpkin and Hispi	27.50
Steamed Fillets of Lemon Sole, Fowey Mussels, Agretti, Peanut, Blood Orange and Seaweed	28.95
Caramelised Lamb Shoulder, Pink Fir Potatoes, Winter Pickles, Calcot Onions and Thyme	28.25
Roast Quail and Foie Gras, Truffle Creamed Potato, Winter Squash and Chanterelles	29.75
Malt and Mustard Glazed Pork Belly, Celeriac, Wild Leeks, Shiitake and Potato Dauphine	27.50
Thinly Sliced Blood Orange, Caramelised Wafers, Almond and Stem Ginger	7.50
Poached Comice Pear, Warm Spiced Financier and Honey Ice Cream	7.95
Bitter Chocolate Pavé, Salt Caramel and Hazelnut	8.50
Poached Yorkshire Rhubarb, Rhubarb Ripple Ice Cream and Warm Yogurt Doughnut	7.95
Passion Fruit 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.

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