

Kitchen W8

Hendrick's & Elderflower English Garden £11.95

Salad of Summer Vegetables with Burrata, Rocket and Chilli	12.95
Thinly Sliced Smoked Eel, Grilled Mackerel, Golden Beetroots and Sweet Mustard	13.75
Sicilian Tomatoes, Globe Artichoke, Sardine Dressing, Crispy Squid and Aioli	13.50
Cured Orkney Scallop, Avocado, Tomato and Basil	16.00
Tartare of Veal, Summer Beets, Yellow Beans, Shallot and Anchovy	14.95
Salad of Butterhead Lettuce with Mustard Dressing and Shallots	8.95

Caramelised Ricotta Gnocchi, Scottish Girolles, Sweetcorn, Almond and Black Australian Truffle	24.95
Steamed Fillet of Cornish Brill, Butterhead Lettuce, Tarragon, Almond and Cucumber	28.00
Glazed Fillet of Cod, Sardine and Cuttlefish Minestrone, Tomato and Courgette	27.95
Roast Rump of Welsh Lamb, Pale Aubergine, Garlic, Roquette and Tomato	27.95
Poached Breast of Chicken, Black Truffle Dressing, Scottish Girolles, Coco Beans and Corn	28.25
USDA Rump Cap of Beef, Charred Ox Tongue, Spiced Carrots, Baked Beetroot and Girolles	28.50

Raspberry Ripple Parfait, Caramelised Wafers, Crushed White Peach, Blood Peach Sorbet	8.50
Glazed Choux Bun, Muscovado Mousse, Thyme Salt Caramel and Banana Ice Cream	7.95
Chocolate Pavé, Cherry Ripple Ice Cream and Toasted Buckwheat	8.00
Blackcurrant, Verbena and Yogurt Mess, Blackcurrant Swiss Roll	7.95
Watermelon, Strawberry and Lime Sorbet, Verbena and Strawberry Croustade	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.

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