

Kitchen W8

Mulled Pear Fizz £9.95

Warm Sprouting Broccoli, Jerusalem Artichoke, Hazelnut and Red Wine	11.95
“Potted” Wild Duck, Spiced Dates, Pumpkin, Quince and Bacon	12.95
Hand Rolled Linguine, Black Winter Truffle and Aged Parmesan	23.00
Grilled Cornish Mackerel, Smoked Eel, Sweet Mustard and Leek	13.50
Baked Forono Beetroots, Pickled Pumpkin, Walnut, Castelfranco and Lardo	12.25
Butterhead Lettuce, Mustard Dressing, Shallots and Herbs	8.95
Parmesan Gnocchi, Smoked Butter Emulsion, Winter Greens and Black Truffle	19.95
Raviolo of Crab and Scallop, Loch Duart Salmon, Tokyo Turnips and Clementine	28.50
Fillet Steak, Short Rib Stuffed Potato, Field Mushroom, Beef Fat Emulsion and Red Wine	39.50
Cornish Red Chicken, Hazelnut Spatzle, Jerusalem Artichoke, Cavolo and Trompettes	25.50
Baked Celeriac, Roast Pumpkin, Cavolo Nero, Pickled Walnut and Chestnut Gremolata	19.00
Gigha Halibut, Chanterelles, Pumpkin, Leeks, Chicken Skin and Black Truffle Butter	29.50
Haunch and Ragu of Fallow Deer, Creamed Potato, Smoked Roots and Chestnut	27.50
Chocolate Pave, Orange and Almond Ice Cream, Burnt Orange Puree	8.00
Chestnut Financier, Glazed Apples, Stem Ginger and Vanilla Ice Cream	7.95
Muscovado Cream, Brown Butter Roast Pear, Clementine and Caramelised Wafer	7.50
Warm Hazelnut and Prune Croustade, Rum and Raisin Ice Cream	7.75
Spiced Quince Compote, Clementine 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.