

Kitchen W8

Billecart – Salmon, Brut Reserve 16.00

Brut Reserve, Coates & Seely, Hampshire 16.00

Mango and Passion Fruit Bellini 12.00

Apple and Elderflower Lemonade 8.00

Carpaccio of Scallop, Spiced Fennel, Smoked Roe, Spring Onion and Lemon Oil	19.50
Ravioli of Sweetbread, Parmesan Cream, Morels, Pinenuts and Sage	18.25
Grilled Portwood Asparagus, Iberico Lardo, Marcona Almonds and Watercress	18.50
Scorched Cornish Mackerel, Smoked Eel, Golden Beets, Sweet Mustard and Oyster Leaf	20.50
Warm Sprouting Broccoli, Peppered Goats Curd, Caramelised Red Onion and Rocket	17.95

Breaded Iberico Pork Chop, New Season's Courgette, Artichoke, Grain Mustard and Rocket	37.50
Fillet of Cornish Cod, Norfolk Asparagus, Spring Cabbage, Hazelnut and Cauliflower	37.50
Caramelised Parmesan Gnocchi, White Asparagus, Wild Garlic, Hazelnut and Morels	30.00
Roast Monkfish Tail, Glazed Chicken Wing, Ancient Grains and Roast Chicken Sauce	39.50
Wild Garlic Crusted Loin of South Downs Lamb, Norfolk Asparagus, Shallots and Morels	42.00
Roast New Seasons Jersey Royals, Wild Garlic Butter (<i>for the table</i>)	8.50

Passion Fruit and Mango Mess, Madagascan Vanilla and Lime	12.00
Valrhona Chocolate Pavé, Salted Caramel Ice Cream, Peanut Praline and Lime	11.50
Marcona Almond and Loquat Tart, Stem Ginger Ice Cream	11.75
Blood Orange Sorbet, Warm Vanilla Beignets	7.50
British Cheese with Spiced Fruit Chutney and Sourdough Crackers	
Selection of 3 Cheeses	12.00
Selection of 5 Cheeses	18.00

If you have allergies/ intolerances, please speak to a team member before ordering. Our kitchen is not allergen free.

Vegan options are available on request, please mention when booking.

All wild game may contain shot.

A discretionary gratuity of 15% will be added to the total bill.

Visit our website to sign up to our mailing list.

 @kitchenw8

Desserts

Passion Fruit and Mango Mess, Madagascan Vanilla and Lime <i>2022 Moscato d'Asti, G.D. Vajra, Piedmont, Italy</i>	12.00 7.00
Marcona Almond and Loquat Tart, Stem Ginger Ice Cream <i>2020 Tokaji Késői Szüret Late Harvest, Disznókó, Tokaj, Hungary</i>	11.75 10.50
Valrhona Chocolate Pavé, Salted Caramel Ice Cream, Peanut Praline and Lime <i>2021 Jurançon Moelleux, Domaine Cauhapé, Jurançon</i>	11.50 10.00
Blood Orange Sorbet, Warm Vanilla Beignets <i>2021 Cuvée Auslese, Angerhof Tschida, Neusiedlersee, Austria</i>	7.50 7.00
British Cheese with Spiced Fruit Chutney, Walnut and Date Loaf	
Selection of 3 Cheeses	12.00
Selection of 5 Cheeses	18.00
<i>20yr Sandeman Tawny, Port, Portugal</i>	13.00

The Perfect Nightcap

Cognac

Maxime Trijol VS	10.00
Hine Rare VSOP Fine Champagne	14.00
Leopold Gourmel Age du Fruit	18.00
Hennessy XO	40.00

Armagnac

Baron de Sigognac VSOP	10.00
Darroze Les Grands Assemblages 12yr	16.00

Calvados and Cider Brandy

Didier Lemorton Domfrontais 10yr	16.00
Christian Drouin Pays d'Auge XO	18.00

Eau de Vie and Grappa

2019 Capreolus Eau de Vie Perry Pear	13.00
Quaglia Grappa Classico	9.00

Scottish Whisky

Johnnie Walker Black Label	11.00
Monkey Shoulder	12.00
Johnnie Walker Blue Label	29.00

Single Malt Whisky

Torabhaig Allt Glean, Skye	14.00
Glenmorangie The Nectar D'Or	17.00
The Balvenie Caribbean Cask 14yr, Speyside	17.00

Irish Whiskey

Bushmills	8.00
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North American Whiskey

Woodford Reserve Bourbon	10.00
Lot 40 Canadian Rye	11.00

World Whisky

Nikka from the Barrel	16.00
The Yamazaki 12yr	25.00

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