

# Kitchen W8

*Billecart–Salmon, Brut Reserve 16.00*

*Banana Rum-groni 15.00*

*Rhubarb Old Fashioned 15.00*

*Seasonal Lemonade 8.00*

Hand Cut Tartare of Venison, Blue Cheese Waldorf and Soused Beetroot	20.00
New Season's Norfolk Asparagus, Wilted Morels, Wild Garlic, Cacio e Pepe Butter	22.50
Scorched Cornish Mackerel, Smoked Eel, Golden Beets and Sweet Mustard Dressing	21.00
Violet Artichoke Barigoule, Stracciatella, Cedro, Lemon and Mint	19.50
Raviolo of Orkney Scallop, Chalk Stream Trout, Seaweed Beurre Blanc and Caviar	29.50
Butterhead Lettuce, Mustard Dressing, Soft Herbs and Crispy Shallots	19.75

## ***Sharing dishes for two:***

Belted Galloway Ribeye, Wild Garlic Butter, Triple Cooked Chips and Butterhead Lettuce	45.00pp
Roast Cornish Monkfish, White Asparagus, St Austell Bay Mussels and Mousserons	39.50
Iberico Pork Chop, Ancient Grains, Wild Garlic Pesto, Buttered Rainbow Radish	39.00
Caramelised Parmesan Gnocchi, White Asparagus, Grilled Courgette and Wild Garlic	30.00
Fillet of Cornish Cod, Grilled Norfolk Asparagus, Watercress and Amalfi Lemon	40.00
Roast Breast and Thigh of Chicken, Petit Pois à La Française, Morels and Vin Jaune	38.00
<b>New Season's Spinach, Garlic Leaf Butter <i>(for the table)</i></b>	<b>8.00</b>

New Season's Gariguetto Strawberries, Lemon Verbena and Vanilla Cream	13.00
Alphonso Mango Savarin, Passion Fruit, White Chocolate and Lime	13.50
Valrhona Chocolate Pave, Salt Caramel Ice Cream, Peanut and Lime	13.25
Loquat, Honey and Thyme Sorbet, Warm Vanilla Beignets	9.50
British Cheese with Spiced Fruit Chutney and Sourdough Crackers	
Selection of 3 Cheeses	14.00
Selection of 5 Cheeses	19.00

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.

# Desserts

New Season's Gariguettes Strawberries, Lemon Verbena and Vanilla Cream	13.00
<i>2019 Sauternes, Les Carmes de Rieussec, Bordeaux, France</i>	<b>11.00</b>
Alphonso Mango Savarin, Passion Fruit, White Chocolate and Lime	13.50
<i>2021 Cuvée Auslese, Angerhof Tschida, Neusiedlersee, Austria</i>	<b>7.00</b>
Valrhona Chocolate Pave, Salt Caramel Ice Cream, Peanut and Lime	13.25
<i>2021 Maury Rouge, Domaine Mas Amiel, Languedoc-Roussillon, France</i>	<b>7.50</b>
Loquat, Honey and Thyme Sorbet, Warm Vanilla Beignets	9.50
<i>2021 Cuvée Auslese, Angerhof Tschida, Neusiedlersee, Austria</i>	<b>7.00</b>
British Cheese with Spiced Fruit Chutney, Walnut and Date Loaf	
Selection of 3 Cheeses	14.00
Selection of 5 Cheeses	19.00
<i>20yr Sandeman Tawny, Port, Portugal</i>	<b>14.00</b>

# Coffee

We proudly serve the "Brazil+Burundi" by All things Bloom, blend of beans from Brazil and Burundi with tasting notes of Dark chocolate and fudge with muscovado sugar and hint of vanilla and nougat, whilst the finish results in forest fruits and that fudge again.  
Decaffeinated Colombian single origin coffee.

Espresso	4/5
Macchiato	4/5
Latte/ Flat White/Cappuccino	5
Americano	5

# Teas and Herbal Infusions

We proudly source our teas from Rare Tea Company, an independent tea company based in London, with a mission to source and supply the best tea in the world. 5

English Peppermint (Tregothnan Estate, Cornwall)  
Earl Grey (Satemwa Estate, Malawi & Reggio Calabria)  
Keemun Black (Anhui province, China)  
Malawi White 'Peony' (Satemwa Estate, Malawi)  
Golden Lilly Milk Oolong (Taitung, Taiwan)  
Whole Chamomile Flowers (Slavonija & Podravina, Croatia)  
Himalayan Ginger and Lemongrass (Sikkim & Sri Lanka)  
Silver Tip Jasmine (Fuding, Fujian, China)

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