

Kitchen W8

Apéritif

Brut, Billecart-Salmon 'Le Réserve', Mareuil-sur-Aÿ, Champagne, France 18.00

White Peach Bellini 16.00 – Black Orchid Martini 16.00

White Port Tonic 12.00

~~

Pear Lemonade 10.00 – White Peach BelliNO 12.00

Wild Idol Sparkling White, Kent, England 10.00

Fricassée of St Austell Bay Mussels, Wye Valley Asparagus, Morels and Garlic Leaf 23.00

Butterhead Lettuce, Périgord Truffle Dressing and Crispy Shallots 18.00

Red Prawn Agnolotti, Cucumber Relish, Sea Fennel and Citrus Butter 23.50

Salad of Baby Violet Artichokes, Ewes Curd, Pea and Mint Hummus and Preserved Lemon 22.50

Scorched Cornish Mackerel, Smoked Eel, Golden Beets and Sweet Mustard Dressing 24.00

New Season's White Asparagus, Aged Comté Custard, Hazelnut and Smoked Yolk 26.00

Roast Rump of Herdwick Lamb, Norfolk Asparagus, Wild Garlic and Stuffed Morel 47.00

Roast Cornish Monkfish, Glazed Chicken Wing, Garlic Leaf, Morels and Vin Jaune 48.00

Caramelised Parmesan Gnocchi, Morels, Three Cornered Leek Pesto and Asparagus 30.00

Confit Chalkstream Trout, New Season's Asparagus, Crème Fraiche, Cucumber and Dill 44.00

BBQ Iberico Pork Pressa and Glazed Cheek, Spiced Carrot, Chilli, Honey and Ginger 45.00

For the table:

Butterhead Lettuce and Périgord Truffle Dressing 12.00

British Cheese with Spiced Fruit Chutney and Sourdough Crackers

Selection of 3 Cheeses 14.00

Selection of 5 Cheeses 19.00

Yorkshire Rhubarb, Blood Orange and Madagascan Vanilla Fool 13.00

Vanilla Panna Cotta, New Season Gariguette Strawberry 11.00

Valrhona Chocolate Pave, Caramelized Orange and Crème Fraiche 13.75

Raspberry Sorbet, Warm Vanilla Beignets 9.50

Ask about allergen. 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.