

Kitchen W8

Apéritif

Clementine Bellini 12.00

Negroni 15.00

Kir Royal 20.00

Amaretti sour 10.00

Salad of Jerusalem Artichoke, Pickled Walnut, Lardo Di Colonnata and Roasted Grapes	21.00
Fricassee of Yellow Leg Chanterelles, Hand Rolled Farfalle, Truffle, Cauliflower and Leek	22.50
Scorched Cornish Mackerel, Smoked Eel, Golden Beets and Sweet Mustard Dressing	23.00
Thinly Sliced Salt Baked Beetroots, Goats Curd, Hazelnut and Spiced Quince	20.50
Butterhead Lettuce, Truffle Dressing, Soft Herbs and Crispy Shallots	16.00
Raviolo of Pigeon, BBQ Beetroots, Hispi, Red Wine, Pickled Pear, Sweet and Sour Shallots	23.00
Roast Saddle of venison, Glazed Faggot, Ancient Grains, Creamed Cabbage and Quince	43.00
Roast Cornish Monkfish, St Austell Bay Mussels, Sobrassada Butter and Sea Beets	42.00
Lightly Smoked Carnaroli Risotto, Jerusalem Artichoke, Trompettes and Perigord Truffle	35.00
Fillet of Cornish Cod, Crushed Pumpkin and Cauliflower Mushrooms 'Cacio e Pepe'	42.00
Roast Red Leg Partridge, Smoked Celeriac, Stuffed Cabbage, Chanterelles, Bacon and Apple	41.00
Perigord Truffle Creamed Potato (<i>for the table</i>)	12.00
British Cheese with Spiced Fruit Chutney and Sourdough Crackers	
Selection of 3 Cheeses	14.00
Selection of 5 Cheeses	19.00
Muscovado and Chestnut Financier, Caramel Roast Pear and Brown Butter Ice Cream	13.50
Valrhona Chocolate Pave, Salt Caramel Ice Cream, Peanut and Lime	13.25
Plum, Stem Ginger and Lemon Fool, Caramelised Marcona Almonds	13.00
Leafy Clementine Sorbet, Warm Vanilla Beignets	9.50

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.

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	5/6
Macchiato	5/6
Latte/ Flat White/Cappuccino	6
Americano	6

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.

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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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