

# Kitchen W8

## *Apéritif*

NV Brut, Ferrari Maximum Blanc de Blancs, Trentino Alto-Adige, Italy 15.00

Kir Royal 20.00

Gin&It 16.00

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Blood Orange and Mandarin Lemonade 10.00

Blå, Copenhagen Sparkling Tea 18.00

Tartare of Chalkstream Trout, New Season's Citrus, Winter Radish and Ginger	25.00
Ravioli of Wild Mushrooms, Soused Mushroom Velouté, Perigord Truffle and Madeira Broth	27.00
Carpaccio of Peppered Venison, Walnut Cream, Gorgonzola and Pickled Onions	20.00
Scorched Cornish Mackerel, Smoked Eel, Golden Beets and Sweet Mustard Dressing	24.00
New Season's Italian Winter Leaves, Fennel, Blood Orange, Gingerbread and Mint	18.00
Warm Salad of Spiced Carrots, Puglia Burrata, Smoked Almond and Harissa	20.00
Roast Saddle of Berkshire Hare, Creamed Potato, Celeriac, Pickled Walnut and Pear	38.00
Roast Rib Eye of Belted Galloway, Stuffed Morel, Beef Fat Potato and Three Corned Garlic	49.50
Roast Fillet of Brill "Grenobloise" Creamed Potato and Buttered Leeks	49.00
Caramelised Parmesan Gnocchi, Morels, Three Cornered Garlic Pesto, Kalettes and Parmesan	30.00
Steamed Fillet of Cornish Cod, Red Prawns, Cucumber Relish, Agretti and Crème Fraiche	44.00
Stuffed Breast of Cornish Red Chicken, Grelot Onions, Perigord Truffle and Vin Jaune	45.00
<b>Périgord Truffle Creamed Potato (<i>for the table</i>)</b>	<b>12.00</b>
British Cheese with Spiced Fruit Chutney and Sourdough Crackers	
Selection of 3 Cheeses	14.00
Selection of 5 Cheeses	19.00
Muscovado and Stem Ginger Financier, Caramelised Clementine, Vanilla Crème Fraiche	13.00
Tiramisu, Valrhona Chocolate Sorbet and Mocha Dressing	13.75
Madagascan Vanilla Cheesecake, Yorkshire Rhubarb and Blood Orange	13.50
Mango and Passion Fruit 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 14% will be added to the total bill.