

# Kitchen W8

*Pedroni 10.50*

*Clementine Bellini 12.00*

*Pear and Ginger Lemonade 6.00*

*2014 Nyetimber, Blanc de Blancs, West Sussex and Hampshire 19.50*

*The Magnum Series: Fine Wine by the Glass at Cost Price – Please Ask for More Details*

Roast New Season's Chestnut and Pear Soup, Yellow Chanterelles and Truffle Churros	16.50
Hand-Rolled Linguine, Périgord Truffle and 36-Month Aged Parmesan	23.50
Tartare of Orkney Scallop, Porthilly Oyster Cream, Pickled Cucumber, Horseradish and Apple	20.00
Scorched Cornish Mackerel, Smoked Eel, Golden Beets, Sweet Mustard and Oyster Leaf	18.25
Warm Salad of Roast Duck, Spiced Date, Liver Parfait, Winter Leaves and Orange	17.95
Fillet of Gigha Halibut, Delicia Pumpkin, Chestnut Gnocchi, Sage and Pepper Emulsion	34.50
Roast Breast of Guinea Fowl, Cracked Wheat, Parsnip, Chestnut, Bacon and Pear	32.00
Delica Pumpkin, Buckwheat and Chanterelle Tart, Sprout Tops and Glazed Salsify	29.00
Aged Fillet and Short Rib of Beef, Smoked Potato, Celeriac, Cavolo Nero and Red Wine	49.50
Slow Poached Cornish Cod, Crispy Porthilly Oyster, Cucumber, Potato and Sea Herbs	35.00
<b>Périgord Truffle Mash (for the table)</b>	<b>9.50</b>
Caramel Roasted Comice Pear, Brown Butter Ice Cream and Hazelnut Sponge	9.95
Valrhona Chocolate Aero Cake, Vanilla and Citrus Cream	11.25
Prune and Armagnac Croustade, Mascarpone Ice Cream and Vanilla Sauce	10.50
Clementine and Stem Ginger 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 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.

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