

Kitchen W8

Billecart – Salmon, Brut Reserve 16.00

Highweald Rose, Sussex 17.50

Pomegranate Daiquiri 10.00

Pear Bellini 12.00

Salad of Italian Winter Leaves, Blood Orange, Fennel, Gingerbread and Mint	18.25
Carpaccio of Veal, Périgord Winter Truffle, White Beetroot, Hazelnuts and Parmesan	22.25
Roast Curried Cauliflower, Swiss Chard, Peppered Goats Curd, Capers, Raisins and Lime	18.50
Scorched Cornish Mackerel, Smoked Eel, Golden Beets, Sweet Mustard and Oyster Leaf	20.50
Warm Salad of Celeriac, Cauliflower Mushroom, Williams Pear and Salad of Soft Herbs	17.95
Roast Rack of Middle White Pork, Braised Lentils, Celeriac, Glazed Quince and Smoked Bacon	39.50
Fillet of Cornish Cod, Truffled Cauliflower, Yellow Leg Chanterelles and Glazed Winter Roots	37.50
Caramelised Parmesan Gnocchi, Wild Leek, Field Mushroom and Jerusalem Artichoke	30.00
Steamed Fillet of Halibut, St Austell Bay Mussel, Monks Beard, Crème Fraiche and Dill	39.50
Glazed Ox Cheek, Beef Fat Potatoes, Tokyo Turnips, Smoked Bone Marrow and Red Wine	40.50
Winter Leaf Salad (for the table)	7.50
New Season's Yorkshire Rhubarb, Blood Orange Fool and Candied Pistachio	12.00
Valrhona Chocolate Pavé, Salted Caramel Ice Cream, Peanut Praline and Lime	11.50
Tiramisu, Dark Chocolate Sorbet and Mocha Dressing	11.75
Blood Orange 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 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.

Visit our website to sign up to our mailing list.

 @kitchenw8

Desserts

New Season's Yorkshire Rhubarb, Blood Orange Fool and Candied Pistachio	12.00
<i>2018 Greywacke, Malborough, Botrytis, Pinot Gris</i>	<i>13.00</i>
Tiramisu, Dark Chocolate Sorbet and Mocha Dressing	11.75
<i>2020 Monbazillac, Les Pins, Château Tirecul La Gravière, Bordeaux, France</i>	<i>9.00</i>
Valrhona Chocolate Pavé, Salted Caramel Ice Cream, Peanut Praline and Lime	11.50
<i>2017 Sauternes, Les Carmes de Rieussec, 2nd wine of Château Rieussec, Bordeaux, France</i>	<i>14.00</i>
Blood Orange Sorbet, Warm Vanilla Beignets	7.50
<i>2021 Cuvée Auslese, Angerhof Tschida, Neusiedlersee</i>	<i>7.00</i>
British Cheese with Spiced Fruit Chutney, Walnut and Date Loaf	
Selection of 3 Cheeses	12.00
Selection of 5 Cheeses	18.00
<i>20yr Sandeman Tawny, Port, Portugal</i>	<i>13.00</i>

The Perfect Nightcap

Cognac

Maxime Trijol VS	10.00
Hine Rare VSOP Fine Champagne	14.00
Leopold Gourmel Age du Fruit	18.00
Hennessy XO	40.00

Armagnac

Baron de Sigognac VSOP	10.00
Darroze Les Grands Assemblages 12yr	16.00

Calvados and Cider Brandy

Somerset Cider Brandy 10yr	11.00
Didier Lemorton Domfrontais 10yr	16.00
Christian Drouin Pays d'Auge XO	18.00

Eau de Vie and Grappa

2019 Capreolus Eau de Vie Perry Pear	13.00
Quaglia Grappa Classico	9.00

Scottish Whisky

Johnnie Walker Black Label	11.00
Monkey Shoulder	12.00
Johnnie Walker Blue Label	29.00

Single Malt Whisky

Torabhaig Allt Glean, Skye	14.00
Glenmorangie The Nectar D'Or	17.00
The Balvenie Caribbean Cask 14yr, Speyside	17.00

Irish Whiskey

Bushmills	8.00
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North American Whiskey

Woodford Reserve Bourbon	10.00
Lot 40 Canadian Rye	11.00

World Whisky

Nikka from the Barrel	16.00
The Yamazaki 12yr	25.00

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