

Kitchen W8

Elderflower Spritz 12.00

Mango and Passionfruit Bellini 12.00

Apple and Elderflower Lemonade 6.00

Devonshire Crab Mayonnaise, Norfolk Asparagus, Spring Onions and Crab on Toast	24.50
Scorched Cornish Mackerel, Smoked Eel, Golden Beets, Sweet Mustard and Oyster Leaf	18.25
Tartare of Veal, White Asparagus, Caesar Cream and 36-Month Aged Parmesan	21.50
Grilled Grezzina Courgette, Baby Artichokes, Garlic Leaf Pesto and Peppered Ewe's Curd	16.95
Fricassée of St Austell Bay Mussels, New Season's Morels, Wild Garlic and Scraps	17.50
Roast Middle White Pork Loin, Ancient Grains, Heritage Carrots, Nettle and Radish	36.00
Fillet of Cornish Cod, Jersey Royals, Norfolk Asparagus, Crème Fraîche and Wild Garlic	35.00
Slow Cooked Hen's Egg, Grilled White Asparagus, Nettle Pesto, Berkswell and Morels	29.00
Fillet of Cornish Gurnard, Sauté of Parmesan Gnocchi, Garlic, Smoked Sausage and Hispi	32.00
Roast Rump and Shoulder of Lamb, Stuffed Morel, Grilled Lettuce and Garlic Buttermilk	38.50
Butterhead Lettuce Périgord Truffle Dressing (for the table)	7.50
Apricot and Almond Tart, Honey Poached Apricot and Toasted Almond Ice Cream	12.00
Gooseberry and Elderflower Fool, Caramelised Wafer, Candied Lemon and White Chocolate	10.50
Valrhona Chocolate Pavé, Caramelised Peanut Praline, Banana Ice Cream and Lime	11.50
Passion Fruit and Alphonso Mango 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.

A discretionary gratuity of 15% will be added to the total bill.

Visit our website to sign up to our mailing list.

 @kitchenw8

Desserts

Apricot and Almond Tart, Honey Poached Apricot and Toasted Almond Ice Cream <i>2021 Tschida, Cuvée Auslese, Neusiedlersee, Austria</i>	12.00 8.00
Gooseberry and Elderflower Fool, Caramelised Wafer, Candied Lemon and White Chocolate <i>2017 Recioto di Soave, Le Colombare, Pieropan, Veneto, Italy</i>	10.50 17.50
Valrhona Chocolate Pavé, Caramelised Peanut Praline, Banana Ice Cream and Lime <i>Hazelnut Martini (Espresso, Frangelico, East London Vodka)</i>	11.50 12.50
Passion Fruit and Alphonso Mango Sorbet, Warm Vanilla Beignets <i>2007 Riesling, Cuvee Etoile, Becker, Alsace, France</i>	7.50 17.50
British Cheese with Spiced Fruit Chutney, Walnut and Date Loaf	
Selection of 3 Cheeses	12.00
Selection of 5 Cheeses	18.00
<i>Sandeman 20yr Tawny, Port, Portugal</i>	13.50

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
Clos Martin Folle Blanche 1985	18.00

Calvados and Cider Brandy

Somerset Cider Brandy 10yr	11
Didier Lemorton Domfrontais 10yr	16
Christian Drouin Pays d'Auge XO	18

Eau de Vie and Grappa

2019 Capreolus Eau de Vie Perry Pear	13.00
2019 Capreolus Eau de Vie Blackcurrant	19.00
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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