

# Kitchen W8



NHS Track and Trace

*Blood Orange Fizz £12.00*

*Fig Leaf Manhattan £11.00*

*Pedroni £9.50*

*Comice Pear and Ginger Lemonade £5.95*

Périgord Truffle Risotto and 36 Month Aged Parmesan	19.50
Grilled Cornish Mackerel, Smoked Eel, Golden Beetroots, Sweet Mustard and Leek	14.95
Puglia Burrata, Autumn Leaves, Blood Orange, Pickled Red Onion and Chestnut Gremolata	13.95
Raviolo of Partridge, Jerusalem Artichoke, Pickled Pear, Ceps and Pork Jowl	17.50
Smoked Haddock and Autumn Root Chowder, Mussel Kiev, Parsley and Quail's Egg	13.75
Fillet of Wild Sea Bass, St Austell Bay Mussels, Salsify, Leek and Chanterelles	32.00
Roast Fillet of Veal, Winter Truffle Spätzle, Wild Mushroom Bolognese, Celeriac and Thyme	36.00
Fillet of Cornish Cod, Pumpkin Gnocchi, Roast Cauliflower, Chicken Crackling and Black Truffle	31.00
Roast Cauliflower, Ancient Grains, Delica Pumpkin, Trompettes, Walnut and Pepper Emulsion	25.00
Breast of Duck, Wild Grains, Stuffed Cabbage, Quince, Chestnuts, Bacon and Sage	30.50
<b>Périgord Truffle Creamed Potato</b>	7.50
Passion Fruit Cheesecake, White Chocolate, Clementine, Lime and Warm Vanilla Beignet	9.95
Valrhona Chocolate Aero Cake, Citrus and Vanilla Diplomat Cream	9.75
Warm Hazelnut Croustade, Vanilla and Caramel Roast Pear, Stem Ginger Ice Cream	9.25
British Cheese with Spiced Fruit Chutney, Walnut and Date Loaf	
Selection of 3 Cheeses	11.00
Selection of 5 Cheeses	16.95

Please speak to a member of staff before ordering, if you have any allergies or intolerances. Our kitchen is not allergen free.

All wild game may contain shot

Vegan options available on request, please mention when booking.

A discretionary gratuity of 12.5 % will be added to the total bill.

**Ask us about our NYE tasting menu**

## Desserts

Passion Fruit Cheesecake, White Chocolate, Clementine, Lime and Warm Vanilla Beignet	9.95
<i>2018 Tschida, Cuvée Auslese, Neusiedlersee, Austria</i>	<b>6.00</b>
Valrhona Chocolate Aero Cake, Citrus and Vanilla Diplomat Cream	9.75
<i>2019 Maury Rouge, Mas Amiel, Roussillon, France</i>	<b>8.50</b>
Warm Hazelnut Croustade, Vanilla and Caramel Roast Pear, Stem Ginger Ice Cream	9.25
<i>2016 Recioto di Soave, Le Colombare, Pieropan, Veneto</i>	<b>11.50</b>
British Cheese with Spiced Fruit Chutney, Walnut and Date Loaf	
Selection of 3 Cheeses	11.00
Selection of 5 Cheeses	16.95
<i>Sandeman 20yr Tawny Port</i>	<b>13.50</b>

## Sweet Wine

	Glass	Bottle
	75ml	
2018 Tschida, Cuvée Auslese, Neusiedlersee, Austria	6.00	46.00 (75cl)
2017 Jurançon Moelleux, Domaine Cauhapé, Jurançon, France		48.00 (37.5cl)
2018 Mount Horrocks, Cordon Cut Riesling, Clare Valley Australia	12.00	62.00 (37.5cl)
2016 Recioto di Soave, Le Colombare, Pieropan, Veneto	11.50	70.00 (50cl)
2019 Maury Rouge, Mas Amiel, Roussillon, France	8.00	72.00 (75cl)
2013 Sauternes, Château Laville, Bordeaux, France	9.50	89.00 (75cl)
2017 Icewine Vidal, Peller, Niagara Peninsula, Canada		98.00 (37.5cl)

## Port

	Glass	Bottle
	100ml	
2015 Sandeman Unfiltered LBV Port	7.00	46.00
Sandeman 20yr Tawny Port	13.50	85.00

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