

Kitchen W8



NHS Track and Trace

Blood Orange Fizz £12.00

Fig Leaf Manhattan £11.00

Pedroni £9.50

Comice Pear & Ginger Lemonade £5.95

Hand Rolled Linguini, Wiltshire Truffle and 36-Month Aged Parmesan	19.50
Scorched Cornish Mackerel, Smoked Eel, Golden Beets, Sweet Mustard and Oyster Leaf	14.95
Hand Cut Tartare of Veal, Hazelnut Cream, Crispy Shallots, Cep and Thyme Crumb	16.25
Puglia Burrata, Winter Leaves, Blood Orange, Pickled Red Onion and Chilli Gremolata	13.95
Warm Salad of Roast Roots, Scorched Onion, Smoked Pork Jowl and Tarragon	13.75
Fillet of Cornish Cod, Jerusalem Artichoke, Cavolo Nero, Hazelnuts, Smoked Bacon and Salsify	29.50
Smoked Haunch of Venison, Cracked Wheat, Celeriac, Pickled Beetroot and Peppercorns	32.50
Périgord Truffle Spätzle, Yellow Chanterelles, Pumpkin, Leek and 36-Month Aged Parmesan	26.50
Chalk Stream Trout, Shrimp and Smoked Haddock Risotto, Winter Leeks and Crème Fraîche	28.00
Breast of Guinea Fowl, Truffle Spätzle, Delica Squash and Yellow Chanterelles	30.50
Périgord Truffle Creamed Potato	7.50
New Season's Yorkshire Rhubarb, Set Vanilla Custard, Blood Orange and Pistachio	9.95
Hot Chocolate Croustade, Malted Hazlenut Ice Cream and Lime	9.75
Warm Muscovado Financier, Caramelised Apples, Spiced Medjool Dates and Stem Ginger	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.

Desserts

New Season's Yorkshire Rhubarb, Set Vanilla Custard, Blood Orange and Pistachio	9.95
2021 Moscato d'Asti, G.D. Vajra, Piedmont, Italy	8.00*
Hot Chocolate Croustade, Malted Hazlenut Ice Cream and Lime	9.75
2016 Sauternes, Château Laville, Bordeaux, France	9.50
Warm Muscovado Financier, Caramelised Apples, Spiced Medjool Dates and Stem Ginger	9.25
2016 Recioto di Soave, Le Colombare, Pieropan, Veneto	11.50
British Cheese with Spiced Fruit Chutney, Walnut and Date Loaf	
Selection of 3 Cheeses	11.00
Selection of 5 Cheeses	16.95
Sandeman 20yr Tawny Port	13.50

Sweet Wine

	Glass 75ml	Bottle
2021 Moscato d'Asti, G.D. Vajra, Piedmont, Italy	8.00*	42.00 (75cl)
2020 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)
2011 Château Coutet 1er Cru, Barsac, Bordeaux, France		66.00 (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)
2016 Sauternes, Château Laville, Bordeaux, France	9.50	89.00 (75cl)
2017 Icewine Vidal, Peller, Niagara Peninsula, Canada		98.00 (37.5cl)
2001 Château Suduiraut, Sauternes, Bordeaux, France		175.00

Port

	Glass 100ml	Bottle
2016 Sandeman Unfiltered LBV Port	7.00	46.00
Sandeman 20yr Tawny Port	13.50	85.00
1985 Warre's Port		225.00
1980 Graham's Port		240.00

*125ml glass