

# Kitchen W8



NHS Track and Trace

*Blood Orange Fizz £12.00*

*Fig Leaf Manhattan £11.00*

*Pedroni £9.50*

*Rhubarb & Ginger Lemonade £5.95*

Hand Rolled Linguini, Périgord 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 Ibérico Lardo 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 Green Peppercorns	32.50
Grilled Calçot Onions, Parmesan Gnocchi, Wild Leeks, Hazelnut and Spring White Truffle	27.50
Poached Fillets of Lemon Sole, Smoked Eel Potato Dauphine, Monk's Beard and Blood Orange	30.00
Roast Quail, Ancient Grains, Calçot Onions, Three Cornered Garlic, Duck Liver and Bacon	30.50
<b>Périgord Truffle Creamed Potato</b>	<b>7.50</b>
New Season's Yorkshire Rhubarb, Set Vanilla Custard, Blood Orange and Pistachio	9.95
Slow Cooked Chocolate Brownie, Hot Chocolate Sauce, Almond and Orange Ice Cream	9.75
Muscovado Crème Caramel, Toffee Apples and Toasted Buckwheat Cake	9.25
British Cheese with Spiced Fruit Chutney, Walnut and Date Loaf	
Selection of 3 Cheeses	11.00
Selection of 5 Cheeses	16.95

If you have allergies/intolerances please speak to a team member before ordering. 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
<b>2021 Moscato d'Asti, G.D. Vajra, Piedmont, Italy</b>	<b>8.00*</b>
Slow Cooked Chocolate Brownie, Hot Chocolate Sauce, Almond and Orange Ice Cream	9.75
<b>2016 Sauternes, Château Laville, Bordeaux, France</b>	<b>9.50</b>
Muscovado Crème Caramel, Toffee Apples and Toasted Buckwheat Cake	9.25
<b>2016 Recioto di Soave, Le Colombare, Pieropan, Veneto</b>	<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
<b>Sandeman 20yr Tawny Port</b>	<b>13.50</b>

## 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