

Kitchen W8



NHS Track and Trace

Blood Orange Fizz £12.00

Fig Leaf Manhattan £11.00

Pedroni £9.50

Damson and Apple Lemonade £5.95

Périgord Truffle Risotto 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
Roast Wild Sea Bass, Garlic Mushrooms, Sprouting Broccoli, Rosemary and Red Wine	30.50
Breast of Guinea Fowl, Truffle Sauce, Cauliflower Croquette, Leeks and Yellow Chanterelles	34.00
Caramelised Pumpkin Gnocchi, Winter Greens, Pickled Trompettes and Wiltshire Truffle	25.00
Fillet of Cornish Cod, Jerusalem Artichoke, Cavolo Nero, Hazelnuts, Smoked Bacon and Salsify	29.50
Smoked Haunch of Venison, Cracked Wheat, Celeriac, Preserved Figs and Green Peppercorns	31.00
Périgord Truffle Creamed Potato	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
2020 Tschida, Cuvée Auslese, Neusiedlersee, Austria	6.00
Valrhona Chocolate Aero Cake, Citrus and Vanilla Diplomat Cream	9.75
2019 Maury Rouge, Mas Amiel, Roussillon, France	8.50
Warm Hazelnut Croustade, Vanilla and Caramel Roast Pear, Stem Ginger Ice Cream	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
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

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