

Kitchen W8

Passion Fruit and Vanilla Martini £14.00

Blackberry and Apple Fizz £12.00

Homemade Shiso Lemonade £5.95



Grilled Cornish Mackerel, Smoked Eel, Golden Beetroots, Sweet Mustard and Leek	14.95
Thinly Sliced Brittany Artichoke, Pickled Squash, Burrata, Plums and Soused Red Onions	13.75
Ravioli of Red Leg Partridge, Wilted Lettuce, Trompettes, Wiltshire Truffle	17.75
Warm Salad of Spiced Cauliflower, Garlic Buttermilk, Almonds, Swiss Chard and Golden Raisins	12.50
Cured Orkney Scallops, Porthilly Oyster, Iced Fennel, Horseradish, Apple and Dill Emulsion	23.00
Scorched Cornish Cod, St Austell Bay Mussels, Caramelised Cauliflower, Salsify and Tarragon	27.50
Haunch of Venison, Cracked Wheat, Black Fig, Crapaudine Beetroot and Green Peppercorns	28.00
Roast Delica Squash, Hazelnut Spätzle, Wilted Greens, Wild Mushrooms and Autumn Truffle	24.95
Caramelised Skate Wing, Crushed Squash, Wild Mushrooms, Chicken Emulsion and Sage	26.25
Roast Sirloin and Glazed Short Rib of Beef, Stuffed Onion, Smoked Celeriac and Brassicas	37.00
Winter Truffle Mash (<i>for the table</i>)	7.00
Hazelnut and Brown Butter Tart, Port Glazed Figs and Muscovado Ice Cream	9.25
Dark Chocolate and Peanut Cremeux, Salted Caramel and Lime	9.00
Set Crème Fraîche Custard, Autumn Fruit and Stem Ginger Compote, Vanilla Beignets	8.50
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.

Vegan options available on request, please mention when booking.

All wild game may contain shot.

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