

Kitchen W8



Wine List

Strawberry and Elderflower Fizz £12.00
Passion Fruit and Vanilla Martini £14.00
2011 Hoffman & Rathbone Rosé Réserve £14.50
Homemade Strawberry Lemonade £5.95

Grilled Cornish Mackerel, Smoked Eel, Golden Beetroots, Sweet Mustard and Leek	14.95
Warm Salad of Veal, Black Truffle Cream, Crispy Shallots, Pickled Mushrooms and Artichoke	17.50
Salad of Thinly Sliced Artichoke, Marinated Courgette, Pickled Apricots and Almonds	13.95
Raviolo of Roast Sweetbread, Sweet and Sour Onions, New Season's Girolles and Parsley	14.50
Puglia Burrata, Datterini Tomatoes, Kalamata Olives, Spiced Aubergine and Basil	13.75
Caramelised Orkney Scallops and Salcombe Bay Crab, Courgettes, Tomato and Basil	32.50
Roast Breast and Crisp Leg of Guinea Fowl, Scottish Girolles, Smoked Lardo and Thyme	28.95
Fillet of Monkfish, Wilted Lettuce, Warm Garlic Buttermilk, Spring Peas and Smoked Bacon	30.50
Caramelised Parmesan Gnocchi, Scottish Girolles, Sweetcorn, Bobby Beans and Perigord Truffle	26.25
Ribeye of Shorthorn Beef, Tropea Onion, Field Mushroom, Pink Firs, Tomato and Horseradish	34.00
Butterhead Lettuce, Perigord Truffle Dressing and Pecorino	7.00
Chocolate Panna Cotta, Poached New Season's Cherries and Toasted Almond Milk	9.50
Raspberry Ripple Parfait, Poached White Peach, Yogurt and Lemon Verbena Sorbet	9.25
Set Elderflower Custard, Baked Strawberry Ice Cream and Warm Vanilla Doughnut	9.00
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.

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



NHS Track and Trace

Desserts

Chocolate Panna Cotta, Poached New Season's Cherries and Toasted Almond Milk	9.50
Raspberry Ripple Parfait, Poached White Peach, Yogurt and Lemon Verbena Sorbet	9.25
Set Elderflower Custard, Baked Strawberry Ice Cream and Warm Vanilla Doughnut	9.00
British Cheese with Spiced Fruit Chutney, Walnut and Date Loaf	
Selection of 3 Cheeses	11.00
Selection of 5 Cheeses	16.95

Sweet Wine

	Glass	Bottle
	100ml	
2016 Maury Rouge, Mas Amiel, Roussillon, France	10.00	44.00 (37.5cl)
2018 Tschida, Cuvée Auslese, Neusiedlersee, Austria	6.50	46.00 (75cl)
2018 Mount Horrocks, Cordon Cut Riesling, Australia		62.00 (37.5cl)
2013 Sauternes, Château Laville, France	12.50	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

*Digestif list available on request

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