

Kitchen W8

Strawberry and Elderflower Fizz £12.00

Passion Fruit and Vanilla Martini £14.00

Homemade Strawberry Lemonade £5.95

Grilled Cornish Mackerel, Smoked Eel, Golden Beetroots, Sweet Mustard and Leek	14.95
Warm Norfolk Asparagus, Jersey Royals, Wild Leeks, Hazelnut Cream and Périgord Truffle	15.50
Hand Rolled Wild Garlic Pici, Braised Rabbit Shoulder, Pecorino Sardo and Turkish Morels	14.50
Puglia Burrata, Grilled Grezzina Courgettes, Shallot and Herb Crumbs, Minted Spring Peas	13.75
Caramelised Hand Dived Orkney Scallops, Broad Beans, Courgette, Preserved Lemon and Basil	20.00
Roast Cornish Cod, Black Truffle Emulsion, Stuffed Field Mushroom and New Seasons's Leek	27.50
Slow Cooked Rump of Veal, Crisp Sweetbread, White Asparagus, Wild Garlic and Mousserons	28.95
Tranche of Wild Turbot, Wilted Lettuce, Warm Garlic Buttermilk, Spring Peas and Smoked Bacon	36.00
Caramelised Pecorino Gnocchi, White Asparagus, Wild Garlic, Broad Beans and Turkish Morels	26.25
Roast Rack and Belly of New Season's Lamb, Jersey Royals, Spring Vegetables and Nettle Pesto	32.50
Périgord Truffle and Parmesan Triple Cooked Chips (for the table)	7.00
Slow Cooked Dark Chocolate Brownie, Peanut Butter and Raspberry Ripple Ice Cream	9.50
Poached New Season's Apricots, Sauternes Soaked Savarin, Camomile and Salted Almonds	9.00
English Strawberry, Vanilla and Elderflower Trifle, Baked Strawberry 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.

Vegan options available on request, please mention when booking.

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