

# Kitchen W8

*Passion Fruit and Vanilla Martini £14.00*

*Mulled Pear Fizz £10.00*

*Cranberry and Clementine Soda £5.00*



Grilled Cornish Mackerel, Smoked Eel, Golden Beetroots, Sweet Mustard and Leek	14.95
Hand Rolled Linguine, Black Winter Perigord Truffle and 24 Month Aged Parmesan	19.50
Red Wine Braised Oxtail, Glazed Roots, Smoked Bone Marrow and Thyme Dumpling	15.25
Warm Barbeque Beetroots, Peppered Ewes Curd, Pumpkin Seed Pesto and Winter Leaves	13.25
Shellfish (special of the day)	Market Price

Crusted Fillet of Cornish Brill, Caramelised Chicken Wings, Jerusalem Artichoke and Hazelnut	28.50
Roast Iberico Pork Rack, Crispy Potatoes, Tokyo Turnips, Salted Apple Purée and Mustard Fruit	28.00
Truffled Pumpkin Gnocchi, Jerusalem Artichoke, Glazed Salsify, Cavolo Nero and Parmesan	24.95
Fillet of Newlyn Cod, Delica Pumpkin, Brown Butter, Pickled Trompettes, Chestnut and Sage	27.25
Aged Fillet and Short Rib of Beef, Glazed Mushrooms, Onion Rings, Celeriac and Red Wine	39.50
<b>Triple Cooked Chips, Black Winter Truffle (for the table)</b>	7.00

Salted Caramel Mousse, Milk Chocolate Cream, Warm Vanilla and Chocolate Beignets	9.25
Passion Fruit Cheesecake, Clementine, White Chocolate and Toasted Almonds	8.50
Brown Sugar Crème Caramel, Vanilla Poached Pears and Caramelised Spiced Wafer	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.