

Kitchen W8

Passion Fruit and Vanilla Martini £14.00

White Peach and Raspberry Fizz £12.00

Homemade Strawberry and Verbena Lemonade £5.95

Grilled Cornish Mackerel, Smoked Eel, Golden Beetroots, Sweet Mustard and Leek	14.95
Salad of Heritage Tomatoes, Violet Artichokes, Italian Peppers and Smoked Anchovy	13.75
Thinly Sliced Roast Veal, Late Summer Beans, Pickled Mushrooms, Hazelnut and Peas	15.75
Warm Glazed Organic Carrots, Heritage Radish, Nettle Pesto and Shaved Goats Chesse	12.50
Raviolo of Sweetbread and Quail, Sweet and Sour Onions, Girolles and Black Truffle	19.50
Poached Cornish Cod, Glazed Hispi, Roast Chicken Butter, Scottish Girolles and Peas	27.50
Roast Breast of Guinea Hen, Stuffed Shallot, Broad Beans, Parmesan and Smoked Bacon	28.00
Caramelised Parmesan Gnocchi, Scottish Girolles, Sweet Corn, Broad beans and Truffle	24.95
Gilt Head Sea Bream, Grilled Squid, Roast Tomato, Smoked Aioli and Fregola Sarda	26.25
Rack of Lamb, Glazed Breast, Slow Cooked Peppers, Red Onions, Artichoke and Balsamic	29.50
Verbena Poached White Peach, Crushed Raspberries, Vanilla and Buttermilk Ice Cream	9.25
Dark Chocolate Cremeux, Vanilla Poached Cherries, Almond Milk and Buckwheat	9.00
Sicilian Lemon Cream, English Blueberries, Warm Yogurt 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.

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