

Kitchen W8



NHS Track and Trace

Blackberry and Discovery Apple Fizz £12.00

Pedroni £9.50

Damson and Apple Lemonade £5.95

Risotto of New Season's Ceps, Périgord Truffle and Aged Parmesan	19.00
Warm Salad of Heritage Carrots, Spiced Cashews, Roast Cauliflower, Capers and Raisins	13.95
Grilled Cornish Mackerel, Smoked Eel, Golden Beetroots, Sweet Mustard and Leek	14.95
Thinly Sliced Rump of Veal, Black Truffle Cream, Crispy Shallots and Pickled Mushrooms	17.50
Puglia Burrata, Smoked Crapaudine Beetroots, Black Figs, Nettle and Hazelnuts	13.75
Fillet of Monkfish, Warm Garlic Buttermilk, Roast Delica Squash and Yellow Chanterelles	30.00
Roast Ibérico Pork Rack, Cracked Wheat, Roast Fennel, Plums and Stem Ginger	28.95
Slow Poached Cornish Cod, St Austell Bay Mussels, Jerusalem Artichoke and Trompettes	28.00
Caramelised Parmesan Gnocchi, Yellow Chanterelles, Delica Squash, Cavolo Nero and Truffle	26.25
Roast Loin of Aynhoe Park Venison, Smoked Beetroot, Scorched Pear and Buckwheat	34.50
Périgord Truffle Creamed Potato	7.50
Toasted Cobnut Financier, Roasted Black Figs, Fig Leaf and Madagascan Vanilla Cream	10.50
Valrhona Chocolate Pavé, Salted Caramel Ice Cream and Lime	9.75
Set Crème Fraîche Custard, Autumn Fruit Compote, Stem Ginger and Warm Vanilla Beignets	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.

All wild game may contain shot

Vegan options available on request, please mention when booking.

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

Ask us about our upcoming Celebration of Game Menu

Desserts

Toasted Cobnut Financier, Roasted Black Figs, Fig Leaf and Madagascan Vanilla Cream	10.50
<i>2013 Sauternes, Château Laville, Bordeaux, France</i>	9.50
Valrhona Chocolate Pavé, Salted Caramel Ice Cream and Lime	9.75
<i>2016 Maury Rouge, Mas Amiel, Roussillon, France</i>	8.50
Set Crème Fraîche Custard, Autumn Fruit Compote, Stem Ginger and Warm Vanilla Beignets	9.25
<i>2016 Recioto di Soave, Le Colombare, Pieropan, Veneto</i>	11.50
British Cheese with Spiced Fruit Chutney, Walnut and Date Loaf	
Selection of 3 Cheeses	11.00
Selection of 5 Cheeses	16.95
<i>Sandeman 20yr Tawny Port</i>	13.50

Sweet Wine

	Glass	Bottle
	75ml	
2016 Maury Rouge, Mas Amiel, Roussillon, France	8.50	44.00 (37.5cl)
2018 Tschida, Cuvée Auslese, Neusiedlersee, Austria	6.00	46.00 (75cl)
2018 Mount Horrocks, Cordon Cut Riesling, Clare Valley Australia	12.00	62.00 (37.5cl)
2016 Recioto di Soave, Le Colombare, Pieropan, Veneto	11.50	70.00 (50cl)
2013 Sauternes, Château Laville, Bordeaux, France	9.50	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

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.

Ask us about our upcoming Celebration of Game Menu