

# Kitchen W8



NHS Track and Trace

*Kitchen W8 Pedroni £9.50*

*Blackberry and Discovery Apple Fizz £12.00*

*2011 Hoffman & Rathbone Rosé Réserve £14.50*

*Damson and Apple Lemonade £5.95*

|   |       |
|---|-------|
| 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, Nettles and Hazelnuts            | 13.75 |
| Hand Rolled Linguine, Yellow Chanterelles, Leek, Truffle and Aged Parmesan                | 16.00 |
|   |       |
| Fillet of Monkfish, Warm Garlic Buttermilk, Roast Delica Squash and Yellow Chanterelles   | 30.00 |
| Roast Ibérico Pork Rack, Cracked Wheat, Roast Fennel, Greengage 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 Yorkshire Grouse, Smoked Celeriac, Stuffed Cabbage, Damsons, Liver and Bacon        | 45.00 |
|   |       |
| Toasted Cobnut Financier, Roasted Black Figs, Fig Leaf and Madagascan Vanilla Cream       | 10.50 |
| Valrhona Chocolate Pavé, Late Summer Raspberry Ripple and Buttermilk Ice Cream            | 9.75  |
| Set Crème Fraîche Custard, Poached Greengage, 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 |
| 2013 Sauternes, Château Laville, Bordeaux, France                                   | 12.50 |
| Valrhona Chocolate Pavé, Late Summer Raspberry Ripple and Buttermilk Ice Cream      | 9.75  |
| 2016 Maury Rouge, Mas Amiel, Roussillon, France                                     | 8.50  |
| Set Crème Fraîche Custard, Poached Greengage, Stem Ginger and Warm Vanilla Beignets | 9.25  |
| 2016 Recioto di Soave, Le Colombare, Pieropan, Veneto                               | 11.50 |
| British Cheese with Spiced Fruit Chutney, Walnut and Date Loaf                      |       |
| Selection of 3 Cheeses  | 11.00 |
| Selection of 5 Cheeses  | 16.95 |
| Sandeman 20yr Tawny Port  | 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  |

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