

# Kitchen W8



NHS Track and Trace

*Mandarin Fizz £12.00*

*Pedroni £9.50*

*Comice Pear Lemonade £5.95*

Saffron Risotto, St Austell Bay Mussels, Pickled Fennel, Chilli and Sea Herbs	16.00
Warm Salad of Stuffed Partridge, Confit Ceps, Jerusalem Artichoke and Shaved Chestnuts	17.50
Salad of Roast Autumn Roots, BBQ Onion Cream, Red Meat Radish, Shallots and Tarragon	13.75
Grilled Cornish Mackerel, Smoked Eel, Golden Beetroots, Sweet Mustard and Leek	14.95
Ragu of Game, Hand Rolled Buckwheat Garganelli, Pickled Walnut and Shropshire Blue	13.95
Fish of the day	MP
Aged Fillet of Ayrshire Beef, Red Wine Sauce, Oxtail and Onion Pie, Bubble and Squeak	39.50
Fillet of Cornish Cod, Pumpkin Gnocchi, Roast Cauliflower, Chicken Crackling and Black Truffle	29.50
Roast Cauliflower, Ancient Grains, Delica Pumpkin, Trompettes, Walnut and Pepper Emulsion	25.00
Loin of Aynhoe Park Venison, Smoked Beetroot, Scorched Pear and Buckwheat Crêpe	37.50
<b>Périgord Truffle Creamed Potato</b>	7.50
Passion Fruit Cheesecake, White Chocolate, Clementine, Lime and Warm Vanilla Beignet	9.95
Valrhona Chocolate Panna Cotta, Toasted Almond and Orange Ice Cream, Amaretti Biscuits	9.75
Warm Hazelnut Croustade, Vanilla and Caramel Roast Pear, Stem Ginger 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.

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 NYE tasting menu**

## Desserts

Passion Fruit Cheesecake, White Chocolate, Clementine, Lime and Warm Vanilla Beignet	9.95
<b>2018 Tschida, Cuvée Auslese, Neusiedlersee, Austria</b>	<b>6.00</b>
Valrhona Chocolate Panna Cotta, Toasted Almond and Orange Ice Cream, Amaretti Biscuits	9.75
<b>2019 Maury Rouge, Mas Amiel, Roussillon, France</b>	<b>8.50</b>
Warm Hazelnut Croustade, Vanilla and Caramel Roast Pear, Stem Ginger Ice Cream	9.25
<b>2016 Recioto di Soave, Le Colombare, Pieropan, Veneto</b>	<b>11.50</b>
British Cheese with Spiced Fruit Chutney, Walnut and Date Loaf	
Selection of 3 Cheeses	11.00
Selection of 5 Cheeses	16.95
<b>Sandeman 20yr Tawny Port</b>	<b>13.50</b>

## Sweet Wine

	Glass	Bottle
	75ml	
2018 Tschida, Cuvée Auslese, Neusiedlersee, Austria	6.00	46.00 (75cl)
2017 Jurançon Moelleux, Domaine Cauhapé, Jurançon, France		48.00 (37.5cl)
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)
2019 Maury Rouge, Mas Amiel, Roussillon, France	8.00	72.00 (75cl)
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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