

Kitchen W8

Guest Chef/Butcher Ryan West,
The Butchers Block Banstead
Sunday 24th May

NV Brut Réserve, Billecart-Salmon, Champagne £18

Beef Dripping Toast, Blackened Deckle Steak
and Preserved Tomato

Puffed Beef Tendon, Crispy Chilli Beef Intercostal

Cannelloni of Native Lobster, BBQ Norfolk Asparagus,
Smoked Beef Fat Emulsion

Dexter Beef Rib eye, cooked over coals, Fairy Ring Mushrooms,
Jersey Royals and Wild Garlic Capers

Elderflower Panna Cotta, Roast Jubilee Strawberries,
Wild Strawberry Sorbet

£100 per person, £160 with wine pairing
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A discretionary gratuity of 15% will be added to the total bill.