

# Kitchen W8

**Guest Chef: Callum Leslie**

**April 15th, 2025**

Roe deer tartare with preserved cucumber and nasturtium

Fermented onion brioche, aged Killeen custard, and preserved winter truffle

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Ancient grains, slow-cooked hen's egg and wild garlic, seed and mead sour-dough and Jersey cultured butter

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Brill stuffed with a sea herb mousse, Yorkshire asparagus, and preserved Gooseberry

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Oldstead Dexter Beef

Rib-eye cured in horseradish koji, cooked over coals, hedgerow salsa verde, and smoked beef fat mash

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Mushroom and Sweet Woodruff

Woodruff ice cream and chocolate and mushroom ganache

Smoked woodruff butterscotch and a woodruff meringue

£120 per person