

# Kitchen W8

## Celebration of Spring Menu

### *Spring Bites for the table*

Minted Pea, Broad Bean and Sheep's Curd Tartlet  
Soft Boiled Gull Egg on Toast, Seaweed Salt  
Rabbit and Mustard Croquettes, Spiced Carrot Jam  
Heritage Radishes, Barbecue Onions, Wild Nettle Sauce

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Hand Chopped Veal Fillet, White Sprouting Broccoli,  
Smoked Eel Scratchings and Berkswell  
*2017, Viognier, Domaine des Lauriers. Pays d'Oc, France*

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Steamed Norfolk Asparagus, Potted Crab Butter  
*2016, Macon-Davayé, Domaine G. Saumaize. Burgundy, France*

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Roast Saddle of Spring Lamb, Wild Garlic Butter,  
White Asparagus, Jersey Royals and Morels  
*2015, Morgon, Flache Sornay. Beaujolais, France*

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Vanilla Croustade, Gariguettes Strawberries,  
White Chocolate and Pistachio  
*2017, Noble Late Harvest Riesling, Paul Cluver. Elgin. South Africa*

£75.00 per person

£120 per person with wines

To be taken by the entire table

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

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