

Kitchen W8

Christmas Lunch Menu

Crispy Porthilly Oyster, Cucumber Relish and Smoked Roe *£6 Each*

Scorched Cornish Mackerel 'Escabeche', Hot Honey,
Pickled Pumpkin and Clementine

Roast Chestnut and Cep Soup, Soused Mushroom,
Smoked Yolk and Caramelised Chestnut Scone

Wild Duck and Goose en Crouete,
Mulled Pear and Tardivo

Pot Roast Partridge, Glazed Parsnip, Stuffed Potato
and Creamed Sprouts

Caramelised Onion and Thyme Tart, Variegated Kale,
Cauliflower Mushroom 'Cacio e Pepe'

Slow Poached Chalkstream Trout, Dill Pickles, Crème Fraiche and Apple

Glazed BBQ Short Rib of Beef, Smoked Bone Marrow, Autumn Greens
and Black Pepper Emulsion (for 2, supplement £10pp)

Périgord Truffle Mash *(for the table) £10*

Prune and Armagnac Croustade,
Almond and Orange Ice Cream

Valrhona Chocolate Aero Cake, Madagascan Vanilla
and Citrus Cream

Beauvale Cheese, Pickled Walnut and Warm Treacle Loaf

Mini Mince Pies, Boozy Butter *£4 Each*

3 courses £49.50

3 courses with 2 Glasses of Wine £70