

Kitchen W8

Easter Sunday

Billecart – Salmon, Brut Reserve 16.00 – Wild Spritz – 12.00

Pear and Ginger Lemonade 8.00 – Lucky Saint 0% 6.00

Rhubarb Old Fashioned 15.00 – Banana Rum-Groni 15.00 – NOAM Lager 7.50

Beetroot Cured Chalk Stream Trout, Pickled Cucumber, Horseradish and Dill
Soft Boiled Duck Egg, Salad Cream, Spring Onions and Jersey Royals
Grilled New Season's Norfolk Asparagus, Watercress Salad and Lemon Dressing
Carpaccio of Pepper Crusted Veal, White Asparagus, Caesar Cream and Pecorino
Butterhead Lettuce, Mustard Dressing, Crisp Shallots and Soft Herbs

Roast Rump and Shoulder of Lamb, Braised Lettuce, Buttered Peas and Mint Sauce
Tranche of Wild Turbot, Norfolk Asparagus and Citrus Beurre Blanc (£15 supplement)
Roast Herb Fed Chicken, Garlic Leaf Pesto, Glazed Carrots, Roast Potatoes and Stuffing
Fillet of Cornish Cod, Warm Tartare Sauce, Jersey Royals and Sea Herbs
Caramelised Parmesan Gnocchi, White Asparagus, Garlic Leaf, Parmesan and Morels

Gariguette Strawberry Eton Mess
Valrhona Chocolate Pave, Salt Caramel Ice Cream, Peanut and Lime
Rhubarb and Apple Crumble, Madagascan Vanilla Custard
Alphonso Mango Sorbet, Warm Citrus Beignets
British Cheese with Spiced Fruit Chutney and Sourdough Crackers

£59.50 three courses

Our kitchen is not allergen free. If you have any allergies or intolerances, please speak to a team member before ordering

All wild game may contain shots

A discretionary gratuity of 15% will be added to the total bill