

Kitchen W8

Celebration of Game

Wednesday 12th to Sunday 23rd October

Yorkshire Grouse Consommé, Spiced Bread Sauce,
Grouse Tartlet and Hedgerow Jelly

Fino Sherry 'Inocente', Pago de Macharnudo, Valdepsino, Jerez, Spain

Warm Salad of Partridge, Grilled Autumn Roots,
Smoked Black Pepper Emulsion and Chestnut

2020 Chenin Blanc, Elodie, Gabriëlskloof, Coastal Region, South Africa

Glazed Venison Faggot, Spiced Delica Pumpkin,
Pickled Walnut Ketchup, Bacon and Sage

2019 Pinot Noir, Grillenhugel, J. Reinisch, Thermenregion, Austria

Roast Breast and Leg of Mallard, Creamed Cabbage,
Sweet and Sour Beetroots, Orange and Thyme

2014 Miguel Merino Gran Reserva, Rioja, Spain – Served from Magnum

Brown Butter and Hazelnut Tart, Preserved Damsons,
Madagascan Vanilla Cream

Classic Liqueur Rutherglen Muscat Topaque, Morris of Rutherglen, Australia

£95.00 per person or £150 per person with wines

To be taken by the entire table

All wild game may contain shot

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