

Kitchen W8

Celebration of Game

Monday 9th to Sunday 22nd October*

Wild Duck and Treacle Cured Bacon Broth,
Sticky Duck Buckwheat Croustade and Soused Cherry
2021 Régnié, Cuvée des Braves, Domaine Rochette, Beaujolais

Warm Salad of Partridge, Grilled Autumn Roots,
Smoked Black Pepper Emulsion and Chestnut
2020 Pinot Noir, Hometown, Hitching Post, Santa Barbara County

Glazed Yorkshire Grouse Faggot, Spiced Delica Pumpkin,
Pickled Walnut Ketchup, Bacon and Sage
2020 Equilibrium GSM, Soul Growers, Barossa Valley

BBQ Loin of Fallow Deer, Ragu Stuffed Potato,
Glazed Beetroot and Cavolo Nero
2021 Barbarossa, Authentic 23, Gedeelte Wines, St Helena Bay

Port Roasted Red Flesh Plum, Fig Leaf Ice Cream
and Caramelised Marcona Almonds
2022 Moscato d'Asti, G.D. Vajra, Piedmont

£105 per person or £160 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

*Not available on Sunday lunch