

Kitchen W8

Celebration of Game

Monday 7th to Sunday 20th October

Crispy Pheasant, Bacon Jam and Spiced Apple
Mallard Liver Parfait, Buckwheat Croustade and Damson
Tartare of Fallow Deer, Puffed Barley, Walnut and Beetroot

Tortellini of Yorkshire Grouse, Fig Leaf, Smoked Lardo
and Treacle Cured Bacon,

Ballotine of Partridge, Spiced Delica Pumpkin,
Pickled Walnut and Autumn Leaves

Roast Breast and Leg of Wood Pigeon, Cavolo Nero,
Chanterelles, Celeriac, and Pear

Brown Butter and Hazelnut Tart, Port Glazed Fig,
Muscovado Ice Cream

£110 per person or £160 per person with wines

A £5 Donation will be made to Lets Eat Wild

All wild game may contain shot

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