

Kitchen W8

Celebration of Game

Monday 13th to Sunday 26th October

Game Crackling, Mallard Liver Parfait,
Fig and Bacon Jam

Crispy Confit Partridge Leg, Plum Ketchup, Fennel Pollen

Yorkshire Grouse Broth, Pickled Cep, Glazed Sausage, Damson

Ballotine and Tartare of Wood Pigeon, BBQ Beetroot,
Soused Pumpkin and Walnut

Raviolo of Pheasant, Leafy Celeriac and Wiltshire Truffles

Smoked Haunch of Fallow Deer, Grilled Venison Bone Marrow,
Green Peppercorns and Pear

Warm Apple and Almond Croustade, Fig Leaf Ice Cream,
Fig and Port Jam

£125 per person

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