

Kitchen W8

Celebration of Game

Monday 26th October to Sunday 8th November

Glazed Japanese Milk Bun, Katsu Pheasant
BBQ Partridge Skewer, Cumberland Sauce
Crispy Taco, Pulled Mallard, Black Fig and Chilli

Warm Game Broth, Autumn Roots, Fig Leaf
and Smoked Lardo

Hare Agnolotti, Delica Pumpkin, Buckwheat,
Trompettes and Sage

Ballotine of Yorkshire Grouse, Celeriac, Damsons,
Game Chips and Bacon

Roast Fillet of Fallow Deer, Ragu Stuffed Potato,
Ceps and Sauce Périgueux

Brown Sugar Poached Pear, Beurre Noisette Ice Cream
Orange Granita

£130 per person - £70 per wine pairing

A £5 Donation will be made to Lets Eat Wild

All wild game may contain shot

A £2 cover charge will be added to the final bill. A discretionary Gratuity of 15% will be added to the bill