

Kitchen W8

A Celebration of New Season's Cotswold Lamb

From the 11th-24th September Mark and the team will be running a series of dishes using stunning Cotswold Lamb. The Lamb is being supplied from Mark's relative Farmer Seb who is a young 16 year old farmer. Sebastian has his farm in a small village called Alvescot. He hand delivers the Lamb in spring and this year has 65 new season lambs. Buying directly from the farm allows us to know the exact husbandry of the animal and support a young farmer starting out.

We are taking the whole animal and in turn making a selection of dishes that will run until we sell out. There will be a selection of small plates ideal for sharing and then a few larger dishes designed as a main course.

Small Plates

Glazed Merguez Sausage, Caponata and Rocket Oil £11.00

Sticky Lamb Ribs, Cucumber Relish and Smoked Anchovies £13.00

Crispy Lamb's Tongue, Pickled Violet Artichoke and Harissa £11.50

Blackened Lamb Fillet Skewer, Grilled Courgette and Smoked Yogurt £12.50

Large Plates

Roast Rump and Late Summer Navarin of Lamb, Turnip and Mint £33.00

Slow Cooked Lamb Shoulder, Piperade and Garlic Buttermilk £35.00

Stuffed Saddle of Lamb, Braised Lettuce and Roscoff Onions £39.00

Sides

Pink Fir Potatoes, Confit in Lamb Fat and Rosemary £7.50

Sauté Cavolo Nero, Lamb Fat, Shallot and Garlic Crumb £7.50