

Kitchen W8

A Monkey's Negroni 11.00

Pear and Ginger Lemonade 6.00

NV Billecart-Salmon Brut Réserve, Mareuil sur Ay, France 14.00

2016 Roebuck Estates, Rose de Noirs, Sussex, England 15.50

Cannelloni of Orkney Scallop and Salcombe Bay Crab, Shellfish Bisque and Basil

Jersey Royal and Wild Garlic Soup, Warm Montgomery Cheddar and Bacon Scone

Potted Duck, Yorkshire Rhubarb, Blood Orange, Stem Ginger and Toasted Brioche

Scorched Cornish Mackerel, Smoked Eel, Golden Beetroot and Sweet Mustard

Salad of Steamed White Sprouting Broccoli, Coddled Egg and Spring White Truffle

Roast Rump of Beef, Glazed Onion, Crushed Carrot, Roast Potatoes and Yorkshire Pudding

Fillet of Cornish Cod, Brandade Potatoes, New Season's Morels and Sprouting Broccoli

Roast Spring Chicken, Wild Garlic Pesto, Wilted Lettuce, Jersey Royals and Bacon

Poached Fillets of Lemon Sole, St Austell Bay Mussels, Hand Rolled Farfalle and Agretti

Caramelised Parmesan Gnocchi, Spring White Truffle, White Asparagus and Morels

Valrhona Chocolate Pavé, Peanut Praline, Salted Caramel and Lime

Sicilian Lemon Posset, Vanilla Cream and Stem Ginger Biscuits

Yorkshire Rhubarb and Blood Orange Fool, White Chocolate and Toasted Almond

Passion Fruit Sorbet, Warm Vanilla Beignets

Selection of British Cheeses, Spiced Fruit Chutney, Date and Walnut Baguette

£49.50 for three courses

If you have any allergies or intolerances, please speak to a team member before ordering.

Our kitchen is not allergen free.

All wild game may contain shot.

Vegan options available on request, please mention when booking.

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