

Kitchen W8

Mothering Sunday 31st March 2019

Blood Orange Fizz £9.95

Passion Fruit and Pineapple Martini £14.00

Rhubarb Sour £12.00

Jersey Royal and Wild Leek Soup, Salcombe Bay Crab on Toast

Raviolo of Slow Roast Lamb Shoulder, Morels, New Season's Peas and Mint

Grilled Cornish Mackerel, Smoked Eel, Sweet Mustard and Leek
(£2.50 supplement)

Warm Salad of Spring Vegetables, Truffle Vinaigrette and Ewes Cheese

Butterhead Lettuce with Mustard Dressing and Crispy Shallots

Roast Rump of Beef, Glazed Spring Carrots, Yorkshire Pudding and Gravy

Warm Salad of Loch Duart Salmon, Jersey Royals, Soft Cooked Egg, Wild Garlic and Cucumber

Roast Spring Chicken, Herb Spatzle, White Asparagus, Grelot Onions and Morels

Grilled Gilt Head Sea Bream, Crushed Potato, Potted Shrimp Dressing

Ricotta Gnocchi, White Asparagus, Spring White Truffle, Wild Garlic and Morels

Vanilla Croustade, Almond Cream, Yorkshire Rhubarb and Stem Ginger

Chocolate Pave, Banana Ice Cream, Salt Caramel and Lime

Vanilla Panna Cotta, Gariguettes Strawberries and Warm Pistachio Madeleines

Thinly Sliced Blood Orange, Orange and Passion Fruit Sorbet

Selection of Seasonal Cheese with Fruit Chutney and Walnut Bread
(£3.50 supplement)

£39.00 for three courses

Please speak to a member of staff before ordering, if you have any allergies or intolerances, and ask to see our allergen information. Our kitchen is not allergen free.

A discretionary gratuity of 12.5 % will be added to the total bill.