

Kitchen W8

Mother's Day 2024

Billecart -Salmon Brut Reserve 16.00

Highweald Rose, Sussex 17.50

Pear Bellini 12.00

Cannelloni Of Brixham Scallop and Chalk Stream Trout, Shellfish Bisque and Basil

Carpaccio of Aged Dexter Beef, Black Pepper Cream, Pickled Mushroom and Crispy Shallot

Salad of Winter Leaves, Blood Orange, Fennel, Gingerbread and Mint

Scorched Cornish Mackerel, Smoked Eel, Golden Beets, Sweet Mustard and Oyster Leaf

Steamed White Sprouting Broccoli, Cauliflower Mushroom, Coddled Egg and Soft Herbs

Barbecue Monkfish Tail, Creamed New Season's Morels, Vin Jaune and Wild Garlic

Stuffed Breast of Spring Chicken, White Asparagus, Wilted Lettuce, Garlic Leaf and Smoked Bacon

Slow Poached Cornish Cod, St Austell Bay Mussels, Cucumber, Crème Fraîche and Dill

Roast Middle White Pork, Hispi Cabbage, Glazed Carrots. Crackling and Apple

Caramelised Parmesan Gnocchi, Truffled Pesto, White Asparagus and Morels

Valrhona Chocolate Pavé, Salted Caramel Ice Cream, Peanut Praline and Lime

Sicilian Lemon Posset, Lime Cream and Shortbread Biscuit

Spiced Apple and Pear Crumble, Madagascan Vanilla Custard

Yorkshire Rhubarb Sorbet, Warm Citrus Beignets

British Cheese with Spiced Fruit Chutney and Sourdough Crackers

(£10.00 as an extra course)

£49.50 three courses

Our kitchen is not allergen free. If you have any allergies or intolerances, please speak to a team member before ordering

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