



## PRIVATE DINING AT Kitchen W8

Tucked away in a side street near Holland Park is one of London's best kept secrets.

A Michelin-starred neighbourhood restaurant with exceptional service and extraordinarily good food.

Kitchen W8 has held one Michelin star since 2011 and that's due to the immense skill of our chef Mark Kempson and the influence of co-owner Phil Howard.

Phil and his restaurateur partner Rebecca Mascarenhas are responsible for some of London's finest restaurants including Elystan Street in Chelsea.

[www.kitchenw8.com](http://www.kitchenw8.com)  
[privatedining@kitchenw8.com](mailto:privatedining@kitchenw8.com)  
020 7937 0120



## THE PRIVATE DINING ROOM

# Kitchen W8

Our beautiful private dining room is situated at the front of the restaurant and bathed in natural light.

It's an intimate and elegant space which can accommodate up to 14 guests. It's the perfect place to organise gatherings for friends, family or work colleagues.

There is no hire charge for using the room but we do have a minimum spend and you can either choose from our three course set menu or our delicious tasting menu. Alternatively, you can liaise with us to create something bespoke for your event.

We require a £300 deposit for all PDR bookings.

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# Kitchen W8

## SAMPLE PRIVATE DINING ROOM MENU

Tartare of Rose Veal, Caesar Cream, Pickled Mushroom and 36 Month Parmesan

Scorched Cornish Mackerel, Smoked Eel, Golden Beets and Sweet Mustard Dressing

Thinly Sliced Salt-Baked Beetroots, Goat's Curd, Hazelnut and New Season's Solliés Fig

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Haunch of Venison, Grilled Venison Bone Marrow, BBQ Beetroots, Cavolo Nero and Pear

Caramelised Parmesan Gnocchi, Delica Pumpkin, Roast Ceps, Brown Butter and Sage

Fillet of Cornish Cod, St Austell Bay Mussels, Sobrassada Butter and Sea Beets

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Plum, Stem Ginger and Lemon Fool, Caramelised Marcona Almonds

Valrhona Chocolate Pavé, Salt Caramel Ice Cream, Peanut and Lime

British Cheese with Spiced Fruit Chutney and Sourdough Crackers

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## SAMPLE TASTING MENU

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

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Carpaccio of Salt-Baked Beetroots, Goats Curd, Hazelnut and New Season's Solliés Fig

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Fillet of Cornish Cod, Jerusalem Artichoke, Autumn Greens, Hazelnut and Chanterelles

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Haunch of Venison, Grilled Venison Bone Marrow, BBQ Beetroots, Cavolo Nero and Pear

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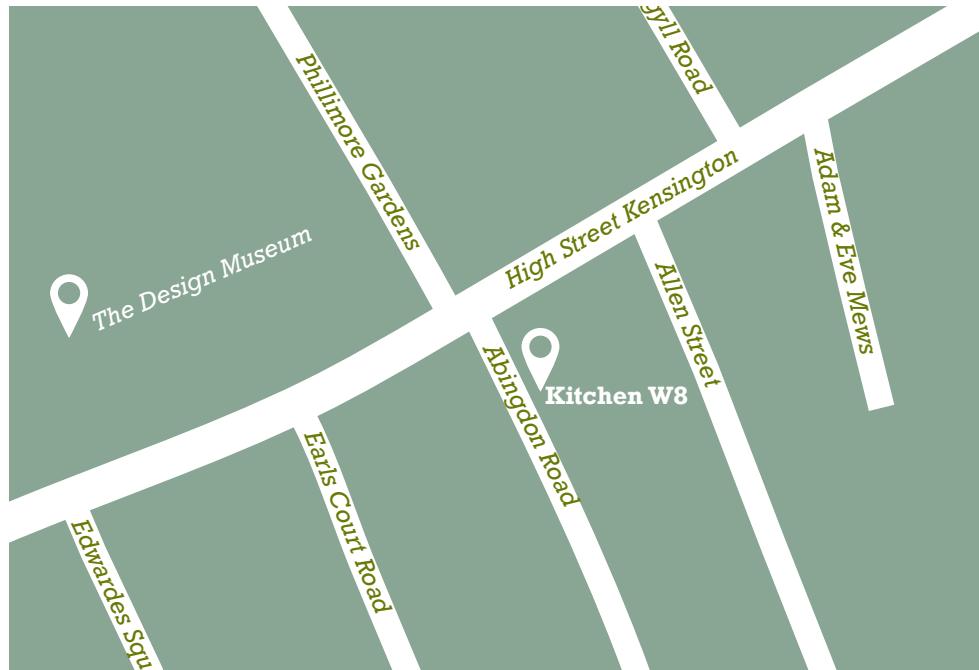
British Cheese, Spiced Fruit Chutney, Date and Walnut Loaf (£10 supplement)

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Valrhona Chocolate Pavé, Salt Caramel Ice Cream, Peanut and Lime



# Kitchen W8



11-13 Abingdon Road  
London W8 6AH

Reservations: 020 7937 0120

[privatedining@kitchenw8.com](mailto:privatedining@kitchenw8.com)  
(for private dining queries)

[info@kitchenw8.com](mailto:info@kitchenw8.com)  
(for restaurant queries)

[www.kitchenw8.com](http://www.kitchenw8.com)

Nearest Tube Stations  
High Street Kensington  
Earls Court Road

Bus routes  
9, 10, 27, 328, c1

Parking  
Pay & Display (2hr max)  
on Abingdon Road plus  
commercial car parks nearby.

Whatever occasion you are celebrating, you can be sure of a warm welcome, excellent service and delicious food. Just get in touch to tell us about your plans and we will work with you to make your event a brilliant success.

