

Kitchen W8

December Private Dining Menu

Raviolo of Pigeon, BBQ Beetroot, Pickled Pear,
Sweet and Sour Shallots and Red Wine

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

Warm Salad of Autumn Roots, Soused Mushrooms,
Smoked Yolk and Chestnuts

Peppered Loin of Venison, Ancient Grains, Creamed Cabbage,
New Season's Quince

Lightly Smoked Carnaroli Risotto, Jerusalem Artichoke,
Trompettes and Perigord Truffle

Roast Fillet of Cornish Cod, Winter Chanterelles
and Cauliflower Mushroom 'Cacio e Pepe'

Madagascan Vanilla Custard, Sherry Soaked Prunes,
Marcona Almonds

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

British Cheese with Spiced Fruit Chutney
and Sourdough Crackers

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Our kitchen is not allergen free, please speak to a team member before ordering.

SAMPLE MENU