



Private Dining
Kitchen W8

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Kensington's Michelin Starred
Neighbourhood Restaurant

Tucked away in a side street near Holland Park is one of London's best kept secrets. A quiet neighbourhood restaurant with exceptional service and extraordinarily good food.

Kitchen W8 has held a Michelin star since 2011, and that's due to the 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.

Private Dining

The beautifully decorated private dining room at Kitchen W8 is perfect for intimate gatherings.

Seating

The room can seat up to 14 guests.

Hire charge

There is no hire charge, just a minimum spend.

Menus

We can produce a bespoke menu for your event. Alternatively you can choose from a £65 per person chef's choice menu or our £85 tasting menu.





< Private Dining at Kitchen W8 >



critical acclaim



Mark's precise, flavourful cooking means the menu will always be packed with delicious dishes.

Great British Chefs



The team's take on contemporary European cuisine is outstanding.

Squaremeal Guide 2018



Soothing, sophisticated and satisfying.

Ben McCormack, Telegraph
Luxury



Mark Kempson's modern European menu is characterised by clean flavours and seasonal ingredients.

Good Food Guide



Fine dining that is honest, delicious and lacks pretentiousness. Just perfect.

Trip Advisor



The menu does not venture into experimental territory, so there are plenty of things that most people might actually want to eat...

Andy Hayler

Kitchen W8

Sample Private Dining Room Menu

Grilled Cornish Mackerel, Smoked Eel,
Golden Beetroots, Sweet Mustard and Leek

Warm Norfolk Asparagus, Jersey Royals, Wild Leeks, Hazelnut Cream
and Périgord Truffle

Puglia Burrata, Grilled Grezzina Courgettes, Shallot and Herb Crumbs,
Minted Spring Peas

Roast Cornish Cod, Black Truffle Emulsion, Stuffed Field Mushroom
and New Seasons's Leek

Caramelised Pecorino Gnocchi, White Asparagus, Wild Garlic,
Broad Beans and Turkish Morels

Slow Cooked Rump of Veal, Crisp Sweetbread, White Asparagus,
Wild Garlic and Mousserons

Slow Cooked Dark Chocolate Brownie, Peanut Butter and
Raspberry Ripple Ice Cream

English Strawberry, Vanilla and Elderflower Trifle,
Baked Strawberry Ice Cream

British Cheese with Spiced Fruit Chutney, Walnut and Date Loaf

£60 per person

Kitchen W8

Tasting Menu

Grilled Cornish Mackerel, Thinly Sliced Smoked Eel,
Golden Beetroots and Sweet Mustard
2020 Grüner Veltliner, Terrassen, Huber, Traisental, Austria

Warm Norfolk Asparagus, Périgord Truffle,
Wild Leeks and Hazelnut
2018 Rully 1er Cru Montpalais, Jean-Baptiste Ponsot, Burgundy, France

Fillet of Cornish Cod, Wilted Lettuce, Garlic Buttermilk,
Spring Peas and Bacon
2018 Gran Autòcton, Autòcton Cellar, Catalunya, Spain

Roast Rump of Veal, Crisp Sweetbread, White Asparagus,
Wild Garlic and Mousserons
2019 Pinot Noir Classico, Cantina Terlano, Alto Adige, Italy

British Cheese, Spiced Fruit Chutney,
Date and Walnut Loaf
Sandeman 20yr Tawny Port, Douro, Portugal - £13.50

Slow Cooked Chocolate Brownie, Peanut Butter and
Raspberry Ripple Ice Cream
2016 Maury Rouge, Mas Amiel, Roussillon, France

£80.00 per person or £125 per person with wines
To be taken by the entire table

our team



Charlotte Prescott

General Manager



Mark Kempson

Head Chef



Rebecca Mascarenhas

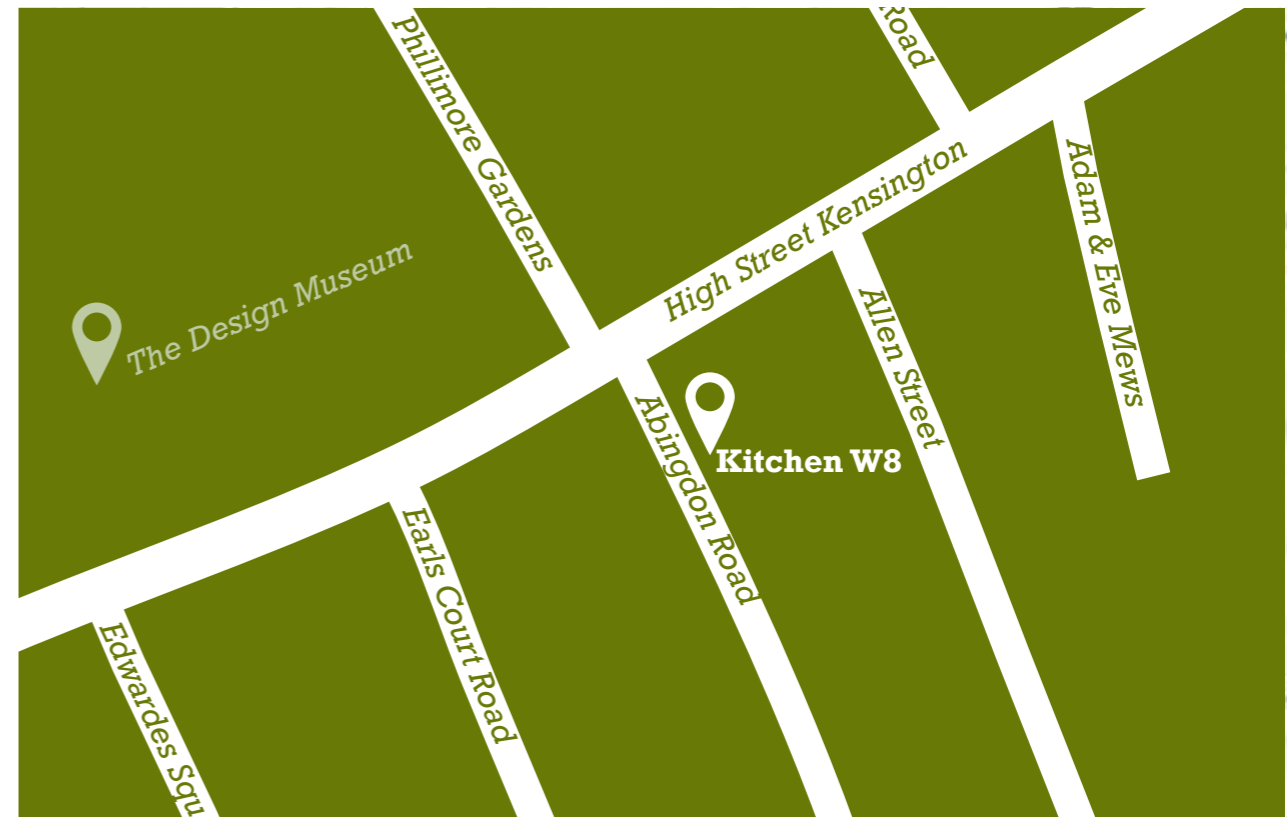
Co-owner



Phil Howard

Co-owner

find us



Kitchen W8

11-13 Abingdon Road
London W8 6AH
Reservations: 020 7937 0120
privatedining@kitchenw8.com
www.kitchenw8.com

Nearest Tube Stations

High Street Kensington
Earls Court

Bus routes

No. 9, 10, 27, 328, C1

Parking

There is pay and display (2 hour max) on Abingdon Road, directly outside the restaurant as well as residents' parking. You will also find commercial car parks nearby.

