

# Kitchen W8

Sunday 4<sup>th</sup> February 2018

*Pear and Honey Fizz £9.95*

Salcombe Bay Crab and Ginger Broth, Spiced Crab, Kumquat and Winter Radish  
Salad of Cauliflower, Curried Cauliflower Cream, Wild Leek and Cashew Pesto  
Ragout of Oxtail and Mushrooms, Charred Calcot, Tokyo Turnips, Bone Marrow and Red Wine  
Salad of Sprouting Broccoli, Spiky Artichokes, Winter Leaves and Hazelnut  
Butterhead Lettuce with Mustard Dressing and Crispy Shallots

Roast Rib of Aged Ayrshire Beef, Glazed Carrot and Yorkshire Pudding  
Caramelised Pork Fillet and Loin, Parmesan Gnocchi, Wild Leeks, Onions and Thyme  
Cornish Pollock, Fregola Sarda, Monks Beard, Mussels and Jerusalem Artichoke  
Fillet of Brill, Chestnut Gremolata, Winter Vegetable Chutney, Pumpkin and Hispi  
*(£3.00 supplement)*  
Caramelised Chestnut Gnocchi, Baked Delica Pumpkin, Chanterelles, Salsify and Truffle

Spiced Pear Crumble, Gingerbread Ice Cream  
Thinly Sliced Blood Orange, Caramelised Wafers, Almond and Stem Ginger  
Bitter Chocolate Pavé, Salt Caramel and Hazelnut  
New Season's Quince Sorbet, Polenta and Orange Cake  
Selection of Seasonal Cheese with Fruit Chutney and Hazelnut 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.