

# Kitchen W8

## Sample Sunday Lunch Menu

*Pimm's Cocktail £10.00*

*Homemade Elderflower & Strawberry Lemonade £5.95*

Chilled Tomato Soup, Spiced Avocado and Tomato Croustade

Grilled Cornish Mackerel, Smoked Eel, Golden Beetroots, Leeks and Sweet Mustard  
*(£2.50 supplement)*

Salad of Summer Beets, Cured Salmon, Horseradish and Pistachio

Warm Sprouting Broccoli, Crispy Squid, Garlic Buttermilk and Chilli Gremolata

Butterhead Lettuce with Mustard Dressing and Crispy Shallots

Roast Rump of Beef, Glazed Spring Carrots, Yorkshire Pudding and Gravy

Confit Sea Trout, Minted Peas, English Sugar Snaps, Bacon and Almond

Roast Breast of Guinea Fowl, Truffle Creamed Potato, Sweetcorn and Girolles  
*(£2.50 supplement)*

Fillet of Cornish Cod, Scorched Gem, Crushed Potato, Peas and Girolles

Girolle, Duck Egg and Onion Tart, Salad of Artichoke, Sweetcorn and Black Truffle

Vanilla Croustades with Blackcurrant, Yogurt and Lemon Verbena

Bitter Chocolate Pave, Raspberry Sorbet

Red Fruit Compote, Lime Ice Cream and Meringues

Strawberry and Rose Petal Sorbet, Warm Polenta Cake

Selection of Seasonal Cheese with Fruit Chutney and Walnut 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.