

# Kitchen W8

## Sample Sunday Lunch Menu

*Blood Orange Fizz £9.95*

Duck Liver Parfait, Spiced Jelly, Winter Chutney and Sourdough Toast

Beetroot Cured Loch Duart Salmon, Crème Fraiche, Agretti and Blood Orange  
*(£2.50 supplement)*

Warm Sprouting Broccoli, Jerusalem Artichoke, Hazelnut and Red Wine

Risotto of Delica Pumpkin and Yellow Leg Chanterelles with Aged Parmesan

Butterhead Lettuce with Mustard Dressing and Crispy Shallots

Roast Rump of Beef, Crushed Root Vegetables, Yorkshire Pudding and Gravy

Cornish Pollock, Three Cornered Garlic, Pink Fir Potatoes and Glazed Salsify

Coq au Vin, Creamed Potato, Button Onions, Mushroom and Bacon

Gilt Head Sea Bream, Crushed Potato, Salcombe Bay Crab, Spring Onions and Lemon  
*(£2.50 supplement)*

Crispy Soft Cooked Egg, Truffle Spätzle, Leafy Celeriac and Calcot Onions

Chocolate Pave, Burnt Orange and Toasted Almond

Passion Fruit Posset, Lime Ice Cream

Warm Vanilla Rice Pudding, Yorkshire Rhubarb and Blood Orange

Pear Sorbet, Poached Pear, Prune and Hazelnut Croustade

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.