

Kitchen W8

Sample Sunday Lunch Menu

Elderflower & Hendricks English Garden £11.95

Cured Fillet of Mackerel, Smoked Eel, Gooseberries, Almond and Cucumber

Raviolo of Chicken, Wilted Gem, Sweetcorn and Girolles

Thinly Sliced Orkney Scallop Ceviche, Gazpacho Jelly and Basil
(£5.00 supplement)

Salad of Pineapple Tomatoes, Avocado, Watermelon and Datterini

Butterhead Lettuce with Mustard Dressing and Crispy Shallots

Roast Rump of Aged Ayrshire Beef, Glazed Carrot, Shallot and Yorkshire Pudding

Poached Breast of Chicken, Glazed Greens, Roscoff Onion, Jersey Royals and Peas

Fillet of Cornish Halibut, Moules Mariniere and Scraps
(£5.00 supplement)

Fillet of Sea Trout, Wilted Lettuce, Peas, Bacon and Mint

Caramelised Ricotta Gnocchi, Scottish Girolles, Sweetcorn, Broad Beans and Almond

Poached New Season's Apricot, Pistachio, Honey and Olive Oil

Buttermilk Mousse, Macerated English Berries and Basil

Chocolate Parfait, Banana Ice Cream and Buckwheat

Blackcurrant and Yogurt Sorbet, Lemon Financier

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.