

# Kitchen W8

## Set Menu

Leeks Vinaigrette, Ewes Curd, Smoked Yolk,

Marcona Almonds

or

Fricassee of St Austell Bay Mussels, Hand Rolled Farfalle,

Vinegar Scraps and Parsley

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Crusted Fillet of Haddock, Cavolo Nero, Hazelnut

and Jerusalem Artichoke Brandade,

or

Red Leg Partridge Pie, Winter Greens,

Parsnip, Sweet and Sour Pear

*Périgord Truffle Creamed Potato (for the table) £12.00*

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Beauvale, Pickled Walnut,

Treacle and Nut Loaf

***Add 2 cheeses for £8 supplement***

or

Yorkshire Rhubarb, Stem Ginger and Apple

Crème Brulee

3 courses £49.50

3 courses with Somm's Wine Selection (2 Glasses) £70

Our kitchen is not allergen free, please speak to a team member before ordering.

A discretionary gratuity of 15% will be added to the total bill.

Mon-Sat 12.15pm-13.45pm / Mon-Fri 6.00pm-6.45pm / Saturday 6.00pm-6:30pm