

Kitchen W8

Salad of Roast Partridge, Autumn Roots,
Chestnut and Smoked Pepper Emulsion

or

Hand Rolled Linguine, Cavolo Nero Pesto,
Smoked Crumbs and Hazelnut

Risotto of Yellow Chanterelles, Roast Pumpkin and Sage,
36 Month Aged Parmesan

or

Slow Cooked Pork Cheeks, Creamed Potato,
Savoy Cabbage, Sage, Apple and Bacon

Warm Hazelnut Financiers, Caramel Roast Pear,
Vanilla Cream and Honey Dressing

or

Brightwell Ash, Pickled Walnut Purée,
Fruit and Nut Baguette

2 courses £31.50 3 courses £34.50

Available 12.30-2.30pm (Tues-Sat)
and before 6.30pm (Tues-Fri)

If you have allergies/ intolerances, please speak to a team member before ordering.

Our kitchen is not allergen free.

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