

Kitchen W8

Set Menu

Rillette of Chalkstream Trout, Pickled Cucumber,
Jersey Royal and Cucumber

or

Salad of Piattone Beans, Pickled Apricot, Almonds,
Grain Mustard and Chicory

Crusted Fillet of Cornish Pollock, St Austell Bay Mussels,
Wild Garlic and Mousserons

or

Raviolo of Rabbit, Spring Peas, Norfolk Asparagus
and Smoked Bacon Cream

To Share:

Butterhead Lettuce and Périgord Truffle Dressing £12

Cashel Blue, Pickled Walnut, Treacle and Nut Loaf
Add 2 cheeses for £8 supplement

or

Elderflower Panna Cotta, Strawberry Jelly
and Vanilla Beignets

3 courses £49.50

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

Ask about allergens. 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-Thu 6.00pm-8.30pm / Fri-Sat 6.00pm-6:30pm