

Kitchen W8

Set Menu

Ragu of Fallow Deer, Pickled Beetroot,
Buckwheat Farfalle and Red Wine

or

Salad of Autumn Roots, Soused Mushrooms,
Smoked Egg Yolk and Chestnut

Glazed Short Rib of Beef, Grilled Bone Marrow, Autumn Greens
and Black Pepper Emulsion (for 2, supplement £10pp)

or

Fillet of Cornish Hake, Jerusalem Artichoke, Hazelnut
and Sherry Roasted Grapes

or

Sauté of Calves Liver, Smoked Potato, Balsamic Red Onions,
Black Pepper and Sage

Périgord Truffle Creamed Potato (for the table) £12.00

Beauvaise, Spiced Pear Puree,
Treacle and Nut Loaf

Add 2 cheeses for £8 supplement

or

Agave Prune and Armagnac Croustade,
Stem Ginger and Orange Ice Cream

3 courses £49.50

3 courses with Sommelier'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