

Kitchen W8

Puffed Jersey Royal Cracker, Wild Leek,
Crème Fraiche and Chives
(add caviar £5 supplement)

Malted Porridge Sourdough
Whipped Onion Butter

Salad of BBQ Norfolk Asparagus, Truffle Cream,
Spring Onion and Hazelnut

Fricassee of St Austell Bay Mussels, Champagne Velouté,
Scorched Cauliflower Fungus

Stuffed Breast of Guinea Fowl, Wild Garlic,
Ancient Grains and Buttered Radish

British Cheese, Spiced Fruit Chutney,
Date and Walnut Loaf
(£10 supplement)

Valrhona Chocolate Pavé, Salted Caramel Ice Cream,
Peanut Praline and Lime

£120 per person, £180 with wine pairing

📍 @kitchenw8