

Kitchen W8

Sunday 03.05.26

White Peach Bellini 16.00 – Black Orchid Martini 16.00

White Port Tonic 12.00 – Pink Paloma 16.00

W8 Bloody Mary 16.00

Blå, Copenhagen Sparkling Tea 10.00 – White Peach BelliNO 12.00

Ballotine of Spring Chicken, Scorched Sprouting Broccoli and Anchovy Dressing

Garlic Leaf and Ricotta Agnolotti, Piattone Beans, Black Pepper and Parmesan

Lightly Smoked Mackerel Rilletes, Pickled Cucumber, Crème Fraiche and Dill

Grilled Norfolk Asparagus, Jersey Royals, Spring Onion, Hazelnut and Truffle

Butterhead Lettuce, Mustard Dressing, Crisp Shallots and Soft Herbs

Roast Rump of Aged Beef, Buttered Carrots, Glazed Onion, Yorkshire Pudding and Gravy

Steamed Fillet of Cornish Pollock, Courgette, Broad Beans, Lemon and Basil

Roast Saddle of Rabbit, New Season's Peas, Smoked Bacon, Morels and Lettuce

Caramelised Parmesan Gnocchi, Garlic Leaf Pesto and Buttered Asparagus

BBQ Cornish Monkfish, Norfolk Asparagus and Hollandaise

(£10 Supplement)

Valrhona Chocolate Mousse, Vanilla and Bourbon Cream

New Season's Apricot and Honey Financier, Apricot and Chamomile Sorbet

Gariguetta Strawberry and Lemon Verbena Fool

Gooseberry and Elderflower Sorbet, Warm Citrus Beignets

British Cheese with Spiced Fruit Chutney and Sourdough Crackers

£59.50 three courses

Ask about allergen. Our kitchen is not allergen free. If you have any allergies or intolerances, please speak to a team member before ordering

All wild game may contain shots

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