

Kitchen W8

Sunday 07.06.26

Hugo Spritz 16.00 – Elderflower Spritz 12.00

Seasonal Bellini 16.00 – W8 Bloody Mary 16.00

Blå, Copenhagen Sparkling Tea 10.00 – Apricot BelliNO 12.00 – Seasonal Lemonade 10.00

Devonshire Crab Bisque, Cucumber Relish and Prawn Toast

Salad of Grilled Courgettes, Smoked Almonds, Ricotta, Chilli and Mint

Potted Trout Rilletes, Pickled Cucumber, Crème Fraiche and Toasted Muffin

Warm Salad of Roast Chicken, Piatto Beans, Black Truffle and Globe Artichoke

Butterhead Lettuce, Mustard Dressing, Crisp Shallots and Soft Herbs

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

Crusted Fillet of Cornish Haddock, Crushed New Potatoes and Warm Tartare Sauce

Roast Herdwick Lamb Rump, Shoulder Croquette, Minted Peas and Braised Lettuce

Caramelised Parmesan Gnocchi, New Season's Girolles, Garlic and Parsley

Whole Roast Lemon Sole, Potted Shrimp Butter and Wilted Lettuce

(£10 Supplement)

Valrhona Chocolate Mousse, Bourbon and Vanilla Cream

Strawberry and Elderflower Trifle

Raspberry Ripple Rice Pudding Parfait, Raspberry and Verbena Sorbet

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