

Kitchen W8

Sunday

22.03.26

NV Brut, Langham Estate 'Culver Classic Cuvée', Dorset 15

Blood Orange Bellini 16.00 – Rose Petal Martini 16.00

White Port Tonic 12.00 – Pink Paloma 16.00

W8 Bloody Mary 16.00

Blå, Copenhagen Sparkling Tea 10.00 – Blood Orange BelliNO 12.00

Potted Duck Liver Parfait, Spiced Pear Chutney, Sourdough Toast

Fricassée of St Austell Bay Mussels, Hand Rolled Farfalle and Wild Garlic

Scorched Cornish Mackerel, Smoked Eel, Golden Beets, Sweet Mustard Dressing
(£ 5.00 Supplement)

Puglia Burrata, Grilled New Season's Artichoke, Courgettes and Preserved Lemon
Butterhead Lettuce, Mustard Dressing, Crisp Shallots and Soft Herbs

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

Fillet of Cornish Pollock, Crushed Potatoes, Wilted Lettuce and Potted Shrimp Butter

Pot Roast Chicken, Creamed Potato and a Fricassée of Spring Vegetables

Caramelised Parmesan Gnocchi, Garlic Leaf Pesto, Morels and Kalettes

Confit Chalkstream Trout, White Asparagus, Crème Fraiche, Cucumber and Dill
(£10 Supplement)

Valrhona Chocolate Crèmeux, Toasted Hazelnut Cream

Vanilla Cheesecake, Yorkshire Rhubarb and Blood Orange Sorbet

Marcona Almond and Muscovado Financier, Toffee Apples, Brown Butter Custard

Passionfruit and Mango Sorbet, Warm Vanilla Beignets

British Cheese with Spiced Fruit Chutney and Sourdough Crackers

£59.50 three courses

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