

Kitchen W8

Sunday 31.05.26

Hugo Spritz 16.00 – Elderflower Spritz 12.00

PX Tonic 16.00 – W8 Bloody Mary 16.00

Blå, Copenhagen Sparkling Tea 10.00 – Apricot BelliNO 12.00

Chilled Cucumber and Melon Gazpacho, Ewes Curd and Mint Croustade

Tortellino of Sicilian Red Prawns, Soused Fennel and Shellfish Bisque

Potted Duck Liver Parfait, Toasted Brioche and Green Tomato and Apple Chutney

Salad of Piattono Beans, Pickled Apricot, Smoked Almond and Chicory

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, Wild Garlic and Mousseron Risotto

Roast Herb Fed Chicken, Norfolk Asparagus, Ancient Grains, Hazelnut and Bacon

Caramelised Parmesan Gnocchi, Garlic Leaf Pesto and Buttered Asparagus

Whole Roast Lemon Sole, Brown Crab Butter and Wilted Lettuce

(£10 Supplement)

Valrhona Chocolate Mousse, Bourbon and Vanilla Cream

Raspberry Bakewell Tart, Raspberry Ripple Ice Cream

Chilled Vanilla Rice Pudding, Sauterne Poached Apricots and Toasted Almonds

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