

# Kitchen W8



*Wine List*

*Strawberry and Elderflower Fizz £12.00*

*Passion Fruit and Vanilla Martini £14.00*

*2011 Hoffman & Rathbone Rosé Réserve £14.50*

*Homemade Strawberry Lemonade £5.95*

Thinly Sliced Artichoke, Marinated Courgette, Pickled Apricots and Marcona Almonds

Butterhead Lettuce, Black Truffle Dressing, Crispy Shallots and Pecorino Sardo

Hand Rolled Parsley Pici, Confit Chicken Oyster, Scottish Girolles and Black Pepper

Marinated Datterini Tomatoes, Gazpacho Dressing, Kalamata Olives and Aioli

Grilled Cornish Mackerel, Smoked Eel, Golden Beetroots, Sweet Mustard and Leek  
*(£5.00 supplement)*

Roast Loin of Middle White Pork, Dripping Roasties, Spiced Apple and Glazed Carrots

Fillet of Cornish Gurnard, Roast Fennel, Aubergine, Coco Beans and Bouillabaisse Dressing

Caramelised Parmesan Gnocchi, Scottish Girolles, Sweetcorn, Bobby Beans and Truffle

Ballotine of Cornish Red Chicken, Roast Onions, Summer Greens and Thyme Jus Gras

Roast Cornish Monkfish, Crushed Aubergine, Garlic Buttermilk, Coco Beans and Tomato  
*(7.50 supplement)*

**Périgord Truffle Creamed Potato** *(£7.00)*

Raspberry Ripple Parfait, Poached White Peach, Yogurt and Lemon Verbena Sorbet

Dark Chocolate Panna Cotta, Vanilla Poached Cherries and Toasted Almond Milk

English Berry Compote, Strawberry Sorbet and Vanilla Doughnut

British Cheese with Spiced Fruit Chutney and Walnut and Date Loaf  
*(£10.00 as an extra course)*

£39.50 three courses

Please speak to a member of staff before ordering if you have any allergies or intolerances.  
Our kitchen is not allergen free.

Vegan options available on request, please mention when booking.

A discretionary gratuity of 12.5 % will be added to the total bill.

*NHS Track and Trace*

