

Kitchen W8

Bloody Mary 11.00

Plum and Apple Bellini 13.00

Pear and Ginger Lemonade 7.00

Salad of Baked Beetroots, Black Mission Figs, Red Onion, Stracciatella and Olive Oil

Wild Mushroom Soup, Smoked Iberico Lardo, Chanterelles and Mushroom Doughnut

Scorched Cornish Mackerel, Smoked Eel, Golden Beets, Sweet Mustard and Oyster Leaf

Hand Rolled Linguine, Black Pepper Butter and 36 Month Aged Parmesan

Butterhead Lettuce, Mustard Dressing, Crisp Shallots and Soft Herbs

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

Roast Fillet of Cornish Cod, Delica Pumpkin, Chanterelles, Walnut and Parmesan

Coq au Vin, Creamed Potato, Button Onions, Field Mushrooms and Lardons

Fillet of Cornish Pollock, Autumn Root Chowder, St Austell Bay Mussels and Parsley

Caramelised Parmesan Gnocchi, Delica Squash, Yellow Chanterelles, Hazelnuts and Truffle

Spiced Autumn Fruit Crumble, Madagascan Vanilla Custard

Plum and Russet Apple Sorbet, Warm Sugared Beignets

Valrhona Chocolate Pavé, Salted Caramel Ice Cream, Peanut Praline and Lime

British Cheese with Spiced Fruit Chutney and Sourdough Crackers

(£10.00 as an extra course)

£49.50 three courses

If you have any allergies or intolerances, please speak to a team member before ordering

Our kitchen is not allergen free

All wild game may contain shot

Vegan options available on request, please mention when booking

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