

# Kitchen W8

*Blood Orange Fizz £12.00*

*Rhubarb and Ginger Lemonade £5.95*

*Pedroni £9.50*

Salad of Charred Asparagus and Sprouting Broccoli, Coddled Egg and Tarragon

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

Hand Rolled Linguine, Wild Garlic and Pine Nut Pesto, Aged Parmesan

Cured Loch Duart Salmon, Pickled Beetroots, Cucumber, Crème Fraîche and Dill

Butterhead Lettuce, Mustard Dressing, Crisp Shallots and Soft Herbs

Roast Rump of Aged Ayrshire Beef, Spring Carrots, Roast Potatoes and Yorkshire Pudding

Scorched Cornish Cod Cheeks, Ravioli of Morels, Wilted Lettuce, Peas and Bacon

Caramelised Parmesan Gnocchi, White Asparagus, Field Mushrooms and Wild Garlic

Sauté of Chicken Thighs, Creamed Jersey Royals and Spring Vegetable Minestrone

Grilled Cornish Monkfish, Spring Onion Arancini, Portwood Asparagus and Wild Garlic Aioli  
*(£5.00 supplement)*

Chocolate and Hazelnut Crèmeux, Salted Caramel and Lime

Madagascan Vanilla and Rhubarb Ice Cream, Blood Orange, Pistachio and Shortbread Biscuits

Crème Fraîche Panna Cotta, New Season's Mango, Passion Fruit and Vanilla Beignets

British Cheese with Spiced Fruit Chutney and Walnut and Date Loaf

*(£10.00 as an extra course)*

£42.50 three courses

If you have any allergies or intolerances please speak to a member of staff 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 12.5% will be added to the total bill.