

# Kitchen W8

*Bloody Mary £9.50*

*2011 Hoffman & Rathbone Rosé Réserve £14.50*

*Damson and Apple Lemonade £5.95*

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

Raviolo of Partridge, Crushed Celeriac, Green Peppercorns, Pickled Pear and Trompettes

Warm Salad of Autumn Roots, Smoked Onion Cream, Shallot and Tarragon Crumbs

Risotto of Delica Squash, Wild Mushrooms, Sage and Aged Parmesan

Butterhead Lettuce, Mustard Dressing, Crispy Shallots and Soft Herbs

Roast Rump of Ayrshire Beef, Dripping Roasties, Crushed Roots and Yorkshire Pudding

Fillet of Cornish Pollock, Smoked Eel, Mussels, Autumn Root and Parsley Chowder

Caramelised Parmesan Gnocchi, Yellow Chanterelles, Roast Pumpkin, Cavolo Nero and Truffle

Haunch and Ragu of Fallow Deer, Buckwheat Spätzle, Crapaudine Beetroots and Pickled Walnut

Fillet of Monkfish, Warm Garlic Buttermilk, Roast Delica Squash and Yellow Chanterelles  
*(£5.00 supplement)*

**Périgord Truffle Creamed Potato** *(£7.50)*

Muscovado Choux Bun, Hazelnut Cream, Roast Figs and Fig Leaf Ice Cream

Valrhona Chocolate Pavé, Salted Caramel Ice Cream and Lime

Warm Vanilla Rice Pudding, Autumn Fruit and Ginger Compote, Vanilla Beignets

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.

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.

NHS Track and Trace

