

# Kitchen W8

*A Monkey's Negroni 11.00*

*Pear and Ginger Lemonade 6.00*

*NV Billecart-Salmon Brut Réserve, Mareuil sur Ay, France 14.00*

Duck Liver Parfait, Winter Fruit Chutney and Toasted Brioche

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

Warm Salad of New Season's Vegetables, Three Cornered Garlic, Parmesan and Almond

Scorched Cornish Mackerel, Smoked Eel, Golden Beets, Sweet Mustard and Oyster Leaf  
*(£5.00 supplement)*

Butterhead Lettuce, Mustard Dressing, Crisp Shallots and Soft Herbs

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

Smoked Haddock Risotto, Pickled Cucumber, Crème Fraîche, Lemon and Chives

Caramelised Parmesan Gnocchi, White Asparagus, Wild Garlic Leaf and Field Mushroom

Roast Haunch of Fallow Deer, Bubble and Squeak Potato, Winter Greens and Pickled Kohlrabi

Fillet of Cornish Cod, Fricassée of St Austell Bay Mussels, Monk's Beard and Farfalle  
*(£5.00 supplement)*

Caramelised Apple and Pear Crumble, Vanilla Custard

Passion Fruit and Mango Sorbet, Warm Citrus Beignets

Valrhona Chocolate Pavé, Banana Ice Cream and Lime

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 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.