

Kitchen W8



Wine List

Elderflower Thistle £12.00

Crimson 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)

Warm Salad of Crapaudine Beetroots, Black Figs, Nettle, Hazelnut and Stracciatella

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

Potted Game Rillettes, Damson Jelly and Toasted Date and Walnut Loaf

Hand Rolled Linguine, Yellow Chanterelles, Leek, Truffle and Aged Parmesan

Roast Rump of Ayrshire Beef, Dripping Roasties, Heritage Carrots and Yorkshire Pudding

Slow Poached Cornish Gurnard, St Austell Bay Mussels, Jerusalem Artichoke and Trompettes

Caramelised Parmesan Gnocchi, Yellow Chanterelles, Delica Squash, Cavolo Nero and Truffle

Roast Haunch and Ragu of Venison, Delica Squash, Buckwheat Spatzle and Autumn Greens

Fillet of Chalk Stream Trout, Salcombe Bay Crab, Crushed Potatoes, Spring Onion and Lemon
(5.00 supplement)

Périgord Truffle Creamed Potato *(£7.50)*

Toasted Cobnut Financier, Roasted Black Figs, Fig Leaf and Madagascan Vanilla Cream

Valrhona Chocolate Pavé, Late Summer Raspberry Ripple and Buttermilk Ice Cream

Set Crème Fraiche Custard, Blackberry and Apple 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

