

# Kitchen W8

*Clementine Bellini £12*

*Buerre Noisette Old Fashioned £11.50*

*Pear and Ginger Lemonade £5.50*

Consommé of Game and Beetroot, Smoked Autumn Roots and Mousseline of Pheasant

Puglia Burrata, Pickled Walnuts, Charred Beetroots, Chilli and Orange Gremolata

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

Grilled Cornish Mackerel, Smoked Eel, Golden Beetroots, Sweet Mustard and Leek

*(£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

Caramelised Pumpkin Gnocchi, Jerusalem Artichoke, Cavolo Nero Pesto and Hazelnuts

Slow Cooked Pork Cheeks, Creamed Potato, Savoy Cabbage, Bacon, Apple and Sage

Risotto of Smoked Eel, Cauliflower and Leek, Crème Fraîche and Brown Crab Butter

Slow Poached Cornish Cod, Crispy Porthilly Oyster, Cucumber, Potato and Sea Herbs

*(£5.00 supplement)*

**Périgord Truffle Creamed Potato (£8.50)**

New Season's Pear and Apple Crumble, Madagascan Vanilla Custard

Valrhona Chocolate Pavé, Mascarpone and Orange Ice Cream, Sherry Vinegar Caramel

Warm Hazelnut and Brown Butter Financier, Spiced Quince Puree and Vanilla Cream

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 15% will be added to the total bill.