

# Kitchen W8

*Fig Old Fashioned 13.00*

*Chambord Bellini 13.00*

*Blood Peach Lemonade 7.00*

Cured Chalk Stream Trout, Baked Beetroots, Pickled Cucumber, Horseradish and Dill

Salad of Globe Artichoke, Grilled Courgette, Harissa Yogurt, Pine Nuts and Basil

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

Scorched Cornish Mackerel, Smoked Eel, Golden Beets, Sweet Mustard and Oyster Leaf

Butterhead Lettuce, Mustard Dressing, Crisp Shallots and Soft Herbs

Roast Rump of Beef, Yorkshire Pudding, Crushed Carrots, Green Beans and Gravy

Fillet of Cornish Cod, Olive Oil Potato, Baked Fennel, Caponata, Tomato and Balsamic

Red Wine Glazed Leg of Guinea Fowl, Creamed Celeriac, Cavolo Nero and Bacon

Fillet of Cornish Pollock, Scorched Sprouting Broccoli, Jerusalem Artichoke and Red Wine

Caramelised Parmesan Gnocchi, Scorched Corn, Wilted Lettuce, Black Truffle and Girolles

Warm Hazelnut Financiers, Port Glazed New Season's Black Fig and Fig Leaf Ice Cream

Blood Peach & Lemon Verbena Sorbet, Warm Vanilla Beignets

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

British Cheese with Spiced Fruit Chutney and Sourdough Crackers

*(£10.00 as an extra course)*

£49.50 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 might contain shot.

Vegan options available on request, please mention when booking.

A discretionary gratuity of 15% will be added to the total bill.