

Kitchen W8



Wine List

Strawberry and Elderflower Fizz £12.00

Passion Fruit and Vanilla Martini £14.00

2011 Hoffman & Rathbone Rosé Réserve £14.50

Homemade Strawberry Lemonade £5.95

Thinly Sliced Artichoke, Marinated Courgette, Pickled Apricots and Marcona Almonds

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

Raviolo of Guinea Fowl, Melted Onion Fondue, New Season's Girolles and Parsley

Chilled Tomato Soup, Gazpacho Vinaigrette, Burrata, Kalamata Olives and Basil

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

Roast Loin of Middle White Pork, Dripping Roasties, Spiced Apple and Glazed Carrots

Fillet of Cornish Hake, Olive Oil Creamed Potato, Roast Fennel and Grilled Courgette

Fricassée of Girolles, Hand Rolled Herb Farfalle, Sweetcorn, Bobby Beans and Truffle

Ballotine of Cornish Red Chicken, Roast Onions, Summer Greens and Thyme Jus Gras

Roast Cornish Monkfish, Crushed Aubergine, Garlic Buttermilk, Coco Beans and Tomato
(7.50 supplement)

Périgord Truffle Creamed Potato *(£7.00)*

Verbena Poached White Peach, Crushed Raspberries, Warm Financiers and Yogurt Sorbet

Dark Chocolate Panna Cotta, Vanilla Poached Cherries and Toasted Almond Milk

Set Elderflower Custard, Baked Strawberry Ice Cream and Warm 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.

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

