

Kitchen W8

Blackberry Fizz £12.00

Bloody Mary/Virgin Mary £10.50/£5.50

Partizan Lemon and Thyme Saison £6.50

Apple and Elderflower Lemonade £5.50

Puglia Burrata, Baked Beetroots, Black Mission Figs, Walnut and Pickled Red Onion

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

Tartare of Aynhoe Park Fallow Deer, Salt Baked Celeriac, Pickled Walnut and Apple

Warm Salad of Pink Fir Potatoes, Sprouting Broccoli, Garlic, Anchovy and Red Wine

Butterhead Lettuce, Mustard Dressing, Crisp Shallots and Soft Herbs

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

Fillet of Gilt Head Bream, Risotto of Yellow Chanterelles, Delica Pumpkin and Sage

Fricassée of New Season's Cepes, Parmesan Gnocchi, Salsify, Leek and Cauliflower

Roast Loin of Middle White Pork, Cavolo Nero, Glazed Parsnip, Crackling and Apple

Caramelised Cornish Monkfish, New Season's Cepes, Leek Fondue, Garlic and Parsley
(£5.00 supplement)

Valrhona Chocolate Pave, Thyme Salt Caramel and Lime

Late Summer Blackcurrant and Lemon Eton Mess, White Chocolate and Vanilla Beignets

Warm Marcona Almond Financier, Damson Purée, Milk Crumbs and Stem Ginger

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.