

# Kitchen W8

*Blood Orange Fizz £12.00*

*Comice Pear and Ginger Lemonade £5.95*

*Mulled Wine Spritz £10.00*

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

Salad of Baked Beetroots, Autumn Leaves, Blood Orange, Stracciatella and Gremolata

Raviolo of Partridge, Jerusalem Artichoke, Pickled Pear, Chanterelles and Pork Jowl

Smoked Haddock and Autumn Root Chowder, St Austell Bay Mussels and Parsley

Butterhead Lettuce, Mustard Dressing, Crisp Shallots and Soft Herbs

Roast Guinea Hen, Smoked Sausage, Creamed Sprouts, Glazed Parsnips, Chestnuts and Sage

Hand Dived Cornish Plaice, Chanterelle and Leek Risotto, Red Wine Dressing

Roast Cauliflower, Ancient Grains, Delica Pumpkin, Trompettes, Walnut and Pepper Emulsion

Roast Rump of Ayrshire Beef, Dripping Roasties, Crushed Roots and Yorkshire Pudding

Fillet of Cornish Cod, Pumpkin Gnocchi, Roast Cauliflower, Chicken Crackling and Truffle

*(£5.00 supplement)*

**Périgord Truffle Creamed Potato** *(£7.50)*

New Season's Pear and Autumn Fruit Crumble, Brown Butter Ice Cream

Valrhona Chocolate Aero Cake, Citrus and Vanilla Diplomat Cream

Passion Fruit Cheesecake, White Chocolate, Clementine and Warm Vanilla Beignet

British Cheese with Spiced Fruit Chutney and Walnut and Date Loaf

*(£10.00 as an extra course)*

£42.50 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

