

Kitchen W8

Mandarin Fizz £12.00

2011 Hoffman & Rathbone Rosé Réserve £14.50

Comice Pear Lemonade £5.95

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

Raviolo of Wild Duck, Crushed Squash and Chestnuts, Trompettes, Livers and Sage

Warm Salad of Roast Autumn Roots, BBQ Onion Cream, Radish, Shallots and Tarragon

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

Butterhead Lettuce, Mustard Dressing, Crisp Shallots and Soft Herbs

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

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

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

Coq au Vin, Creamed Potato, Field Mushrooms, Button Onions and Smoked Bacon Lardons

Hand Dived Cornish Plaice, Wilted Greens, Crushed Potatoes and Potted Shrimp Butter

(£5.00 supplement)

Périgord Truffle Creamed Potato *(£7.50)*

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

Warm Muscovado Financier, Caramelised Apples, Spiced Medjool Dates and Stem Ginger

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)

£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.

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

