

# Kitchen W8

*A Monkey's Negroni 11.00*

*Pear and Ginger Lemonade 6.00*

*NV Billecart-Salmon Brut Réserve, Mareuil sur Ay, France 14.00*

Leafy Celeriac and Pear Soup, Yellow Chanterelles and Truffle Churros

Salad of Baked Beetroots and Winter Leaves, Stracciatella, Blood Orange and Walnut

Hand-Rolled Linguine, Three Cornered Garlic Pesto and 36-Month Aged Parmesan

Scorched Cornish Mackerel, Smoked Eel, Golden Beets, Sweet Mustard and Oyster Leaf  
*(£5.00 supplement)*

Butterhead Lettuce, Mustard Dressing, Crisp Shallots and Soft Herbs

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

Fillet of Cornish Hake, Wilted Hispi, Glazed Salsify, Cauliflower and Hazelnut

Risotto of Yellow Chanterelles, Roast Delica Pumpkin and 36 Month Aged Parmesan

Breast of Red Leg Partridge, Creamed Potato, Bacon Choucroute, Pickled Apple and Sage

Fillet of Cornish Cod, Fricassee of St Austell Bay Mussels, Monk's Beard and Farfalle  
*(£5.00 supplement)*

Caramelised Apple and Pear Crumble, Vanilla Custard

New Season's Quince Sorbet, Warm Citrus Beignets

Valrhona Chocolate Aero Cake, Citrus and Vanilla Cream

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.