

Kitchen W8



Passion Fruit and Vanilla Martini £14.00

Blackberry and Apple Fizz £12.00

Homemade Shiso Lemonade £5.95

Grilled Cornish Mackerel, Smoked Eel, Golden Beetroot, Sweet Mustard and Leek

Warm Salad of Spiced Cauliflower, Garlic Buttermilk, Marcona Almonds, Swiss Chard and Golden Raisins

Raviolo of Red Leg Partridge, Wilted Lettuce, Trompettes, Wiltshire Truffle

Chicken Liver Parfait, Damson Jelly, Walnut Toast and Autumn Fruit Chutney

Butterhead Lettuce, Mustard Dressing, Shallots and Herbs

Cured Orkney Scallops, Porthilly Oyster, Iced Fennel, Horseradish, Apple and Dill Emulsion

(£7.00 supplement)

Roast Rump of Beef, Yorkshire Pudding, Dripping Roasties, Roast Carrots and Cabbage

Haunch of Venison, Cracked Wheat, Black Fig, Crapaudine Beetroot and Green Peppercorns

Caramelised Skate Wing, Crushed Squash, Wild Mushrooms, Chicken Emulsion and Sage

Scorched Cornish Cod, St Austell Bay Mussels, Caramelised Cauliflower, Salsify and Tarragon

Roast Delica Squash, Hazelnut Spätzle, Wilted Greens, Wild Mushrooms and Autumn Truffle

Roast Yorkshire Grouse, Crisp Potato, Hedgerow Jelly, Smoked Celeriac, Liver and Bacon

(£15.00 supplement)

Winter Truffle Mash *(£7.00)*

Hazelnut and Brown Butter Tart, Port Glazed Figs and Muscovado Ice Cream

Set Crème Fraîche Custard, Autumn Fruit and Stem Ginger Compote, Vanilla Beignets

Vanilla Rice Pudding, Toasted Oats, Roast Pear and Stem Ginger Ice Cream

British Cheese with Spiced Fruit Chutney, 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.

All wild game may contain shot.

A discretionary gratuity of 12.5 % will be added to the total bill.