

Kitchen W8

Sunday 10th December 2017

Mulled Pear and Honey Fizz £9.95

Goose en Croute, Smoked Chestnut Gremolata, Pickled Radish and Apple

Salad of Tardivo, Chervil Roots, Jerusalem Artichoke, Quince and Lardo

Ravioli of Veal, Charred Hispi, Pumpkin and Black Winter Truffle

(4.00 supplement)

Cured Cornish Mackerel, Smoked Eel, Crème Fraiche, Cucumber and Apple

Butterhead Lettuce with Mustard Dressing and Crispy Shallots

Roast Rib of Aged Ayrshire Beef, Glazed Shallot, Carrot and Yorkshire Pudding

Roast Breast and Pie of Guinea Hen, Creamed Potato, Celeriac, Pear and Glazed Onions

Gigha Halibut, Vacherin Stuffed Potato, Pumpkin and Smoked Truffle Butter Emulsion

Cornish Cod, Fregola Sarda, Sprouting Broccoli, Artichoke and Red Wine

(£3.00 supplement)

Truffle Cauliflower Croquettes, Yellow Chanterelles, Pickled Walnut, Cavolo and Leeks

Apple and Prune Crumble Buttermilk Ice Cream

Warm Spiced Rice Pudding, Clementine Curd and Glazed Comice Pear

Chocolate Pavé, Salt Caramel Ice Cream, Hazelnut and Lime

New Season's Quince Sorbet, Polenta and Orange Cake

Selection of Seasonal Cheese with Fruit Chutney and Hazelnut Bread

(£3.50 supplement)

£39.00 for three courses

Please speak to a member of staff before ordering, if you have any allergies or intolerances, and ask to see our allergen information. Our kitchen is not allergen free.

Please be aware that all game may contain shot.

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