

Kitchen W8

Sunday 12th November 2017

Pear and Honey Fizz £9.95

Cured Mackerel, Smoked Eel, Green Meat Radish, Crème Fraiche and Apple
Warm Sprouting Broccoli, Jerusalem Artichoke, Smoked Yolk and Truffle Pesto
Cured Orkney Scallop, St Austell Bay Mussels, Organic Shiitake and Parsley
(5.00 supplement)
Velouté of Mushroom , Autumn Roots, Chestnuts and Tortellini of Grouse
Butterhead Lettuce with Mustard Dressing and Crispy Shallots

Roast Rib of Aged Ayrshire Beef, Glazed Carrot and Yorkshire Pudding
Roast Breast and Pie of Chicken, Creamed Potato, Charred Hispi, Carrot and Pear
Gilt Head Bream, Cauliflower Stuffed Potato, Kale, Pickled Walnut and Smoked Butter
Cornish Cod, Fregola Sarda, Sprouting Broccoli, Artichoke and Red Wine
(£4.00 supplement)
Caramelised Chestnut Gnocchi, Baked Delica Pumpkin, Chanterelles, Salsify and Truffle

Apple and Pear Crumble Buttermilk Ice Cream
Poached Plums, Almond Cream, Stem Ginger and Thyme
Warm Chocolate Pudding, Salt Caramel Ice Cream
New Season's Pear 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.