

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

Salad of Baked Beetroot, Black Fig, Burrata, Garlic Crumb and Aged Balsamic

Raviolo of Red Leg Partridge, Wilted Lettuce, New Season's English Cepes, Wiltshire Truffle

Warm Salad of Baked Celeriac and Pear, Cavolo Nero, Smoked Yolk and Walnut Pesto

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

(£7 supplement)

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

Slow Cooked Pork Cheek, Creamed Potato, Wild Mushrooms, Hispi Cabbage and Apple

Caramelised Skate Wing, Crushed Squash, Chanterelles, Roast Chicken Emulsion and Sage

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

Shallot and Thyme Tartlet, Autumn Greens, New Season's Cepes, Delica Squash and Truffle

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

Dark Chocolate and Peanut Cremeux, Salted Caramel and Lime

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

A Plate of 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.