

Kitchen W8

Passion Fruit and Vanilla Martini £14.00

Mulled Pear Fizz £12.00

Cranberry and Clementine Soda £5.95



Veloutè of Wild Mushroom, Confit Egg Yolk, Chanterelles and Barley

Citrus Cured Salmon, Candy Beets, Pickled Cucumber and Sweet Mustard

Warm Barbeque Beetroots, Peppered Ewe's Curd and Pumpkin Seeds

Lightly Poached Porthilly Oysters, Champagne Sauce and Chives

Hand Rolled Linguini, Black Winter Perigord Truffle and Parmesan

(£9.00 supplement)

Roast Rump of Beef, Yorkshire Pudding, Dripping Roasties, Carrot and Swede

Fillet of Gilt Head Sea Bream, Minestrone of Winter Roots and Smoked Eel

Roast Cornfed Chicken, Sprouting Broccoli, Salsify, Leek and Winter Chanterelles

Truffle Pumpkin Gnocchi, Jerusalem Artichokes, Cavolo Nero and Parmesan

Fillet of Cornish Cod, Delica Pumpkin, Pickled Trompettes, Chestnut and Sage

Winter Truffle Mash

(£7.00 supplement)

Warm Chocolate Pudding, Salt Caramel Ice Cream and Lime

Mincemeat Crumble Tart, Brandy Custard and Chantilly Cream

Muscovado Crème Caramel and Sherry Soaked Prunes

British Cheese with Spiced Fruit Chutney and 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.