

Kitchen W8

Strawberry and Elderflower Fizz £12.00

Passion Fruit and Vanilla Martini £14.00

Homemade Strawberry Lemonade £5.95

Parfait of Chicken Livers, Apricot and Camomile Chutney, Toasted Brioche

Warm Salad of Spring Vegetables, Toasted Hazelnuts and Périgord Truffle Cream

Scorched Cornish Mackerel, Crushed Eggs, Golden Beetroots and Sweet Mustard

Grilled Grezzina Courgettes, Peppered Ewe's Curd and Minted Spring Peas

Hand Rolled Wild Garlic Pici, Pecorino Sardo and Turkish Morels

Roast Loin of Middle White Pork, Dripping Roasties, Spiced Apple and Glazed Spring Carrots

Slow Poached Cornish Cod, Jersey Royals, Wilted Lettuce, Spring Peas and Smoked Bacon

Rump and Belly of Spring Lamb, Creamed Potato, New Season's Onions and Nettle Pesto

Caramelised Pecorino Gnocchi, Norfolk Asparagus, Wild Garlic and Mousserons

Wild Garlic Crusted Gurnard with a Fricasée of St Austell Bay Mussels and Smoked Eel

Slow Cooked Dark Chocolate Brownie, Peanut Butter and Raspberry Ripple Ice cream

Chilled Vanilla Rice Pudding, Camomile Poached Apricots and Salted Marcona Almonds

English Strawberry, Vanilla and Elderflower Trifle, Baked Strawberry Ice Cream

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.

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