

# Kitchen W8

*Passion Fruit and Vanilla Martini £14.00*

*White Peach and Raspberry Fizz £12.00*

*Homemade Strawberry and Verbena Lemonade £5.95*

Grilled Cornish Mackerel, Smoked Eel, Golden Beetroots, Sweet Mustard and Leek

Duck Liver Parfait, Summer Fruit Chutney and Sourdough Toast

Salad of Heritage Tomatoes, Violet Artichokes, Italian Peppers and Anchovy Cream

Butterhead Lettuce, Mustard Dressing, Shallots and Herbs

Raviolo of Sweetbread and Quail, Sweet and Sour Onions, Girolles and Bacon

Cornish Cod, Creamed Potato, Glazed Summer Vegetables and Tarragon Butter

Roast Breast of Guinea Hen, Wilted Lettuce, Roast Onions, Peas and Smoked Bacon

Caramelised Parmesan Gnocchi, Scottish Girolles, Sweet Corn and Broad Beans

Gilt Head Sea Bream, Slow Roast Tomatoes, Smoked Aioli and Fregola Sarda

Roast Rump of Beef, Yorkshire Pudding, Dipping Roast Potatoes and Summer Greens

Raspberry Ripple Ice Cream with White Peach and Lemon Verbena

Sicilian Lemon Cream, English Blueberries and Warm Yogurt Beignets

Dark Chocolate Cremeux, Vanilla Poached Cherries, Almond Milk and Buckwheat

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.

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