Kitchen W8

Sample Menu

Negroni 16.00, Seasonal Bellini 16.00

Wild Idol Sparkling White, Kent, England 13.00

Brut, Ferrari Maximum Blanc de Blancs, Trentino Alto-Adige, Italy 12.00

Puglia Burrata, Roast Iron Cap Squash, Treviso, Walnut and Honey Pesto

Kingfish Crudo, Smoked Roe, Shiso, Pear, Cucumber and Kabosu

Wild Duck Ballotine, Roast Parsnip, Chestnut, Damson and Apple

Butterhead Lettuce, Mustard Dressing, Crisp Shallots and Soft Herbs

Hand Rolled Taglioni, Perigord Truffle and 36 Month Parmesan
(£10 supplement)

Roast Rump of Aged Beef, Buttered Carrots, Glazed Onion, Yorkshire Pudding and Gravy

Fillet of Cornish Pollock, Jerusalem Artichoke, Sprouting Broccoli and Red Wine

Caramelised Parmesan Gnocchi, Delica Pumpkin, Chanterelles and Sage

Slow Roasted Belly Pork, Glazed Autumn Roots, Spiced Quince and Sticky Lentils

Fillet of Chalkstream Trout, Pink Fir Potatoes, Citrus Butter Sauce and Sea herbs

Warm Vanilla Rice Pudding, Caramel Roast Pear and Truffle Honey Dressing

Autumn Fruit Crumble, Brown Butter and Vanilla Custard

Valrhona Dark Chocolate Pave, Salted Caramel, Peanuts and Lime

New Season's Quince Sorbet, Warm Vanilla Beignets

British Cheese with Spiced Fruit Chutney and Sourdough Crackers

£59.50 three courses

Ask about allergens. Our kitchen is not allergen free. If you have any allergies or intolerances, please speak to a team member before ordering
A £2 optional cover charge will be added to the final bill. A discretionary gratuity of 15% will be added to the total bill
All wild game may contain shot.