

# Kitchen W8

## Tasting Menu

Scorched Cornish Mackerel, Smoked Eel,  
Golden Beets, Sweet Mustard and Oyster Leaf

*2021 Sauvignon Blanc, Verus, Ormoz, Slovenia*

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Warm Salad of Autumn Roots, BBQ Onion Hummus,  
Tarragon Dressing and Smoked Crumb  
*2019 Pouilly-Fuissé, Aux Chailloux, D. Jean-Pierre Sève, Burgundy*

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Fillet of Gigha Halibut, Jerusalem Artichoke, Walnut,  
Smoked Lardo and Roast Grapes

*2019 Pinot Noir, Grillenhugel, Johanneshof Reinisch, Austria*

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Haunch of Fallow Venison, Bacon Choucroute,  
Celeriac, Pear and Green Peppercorns  
*2017 Cairanne, Domaine Les Hautes Cances, Rhone, France*

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British Cheese, Spiced Fruit Chutney,  
Date and Walnut Loaf  
*Sandeman 20yr Tawny Port, Douro, Portugal*

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Valrhona Chocolate Pave,  
Mascarpone and Orange Ice Cream, Sherry Vinegar Caramel  
*NV Madeira, Boal, Justino's 10-Year-Old, Portugal*

*£95.00 per person or £155 per person with wines  
To be taken by the entire table*