

Kitchen W8

Tasting Menu

Scorched Cornish Mackerel, Smoked Eel,
Golden Beets, Sweet Mustard and Oyster Leaf
2021 Sauvignon Blanc, Verus, Ormoz, Slovenia

Hand Rolled Linguine, Périgord Truffle
and 36 Month Aged Parmesan
2020 Chardonnay, Tyler Winery, Santa Barbara, California, USA

Fillet of Cornish Cod, New Season's Cepes, Young Garlic,
Glazed Chicken Wing and Thyme
2017 Santenay Vieilles Vignes, Thomas Morey, Burgundy, France

Roast Iberico Pork Chop, Cracked Wheat, Greengage,
Scorched Fennel and Stem Ginger
2019 Mencia, Parajes, César Márquez, Bierzo, Spain

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

Valrhona Chocolate Crèmeux, Salted Caramel,
Peanut Praline and Lime
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*