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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Salad of Thinly Sliced Globe Artichoke,
Grilled Peach, Ewe's Curd and Spiced Cashew
2020 Chenin Blanc, Elodie, Gabriëlskloof, Coastal Region, SA

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Fillet of Cornish Cod, Warm Garlic Buttermilk,
Violet Aubergine, Tomato and Sardine
2019 Garnacha, Sea of Dreams, Viña Zorzal, Navarra, Spain

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Roast Rack and Shoulder of New Season's Lamb,
Smashed Courgette, Runner Beans and Mint
2017 Santenay Vieilles Vignes, Thomas Morey, Burgundy, France

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

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English Strawberry and Elderflower Fool,
White Chocolate, Pistachio and Vanilla Beignets
2021 Moscato d'Asti, G.D. Vajra, Piedmont, Italy

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