

Kitchen W8

Tasting Menu

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

Terrine of Duck, Smoked Duck Breast, Tokyo Turnip,
Hazelnut and Pickled Rhubarb
2020 Cerasuolo d'Abruzzo, Le Vigne di Faraone, Abruzzo, Italy

Fillet of Cornish Cod, St Austell Bay Mussels,
Cauliflower, Monk's Beard and Salsify
2021 Pouilly-Fuissé, 1er Cru, Jean-Pierre Sève, Burgundy, France

Roast Iberico Pork Chop, Cracked Wheat, Wild Leek,
Calçot Onion, Bacon and Apple
2018 Santenay, Vieilles Vignes, Thomas Morey, France

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

Poached Yorkshire Rhubarb, Set Vanilla Custard,
Blood Orange and Pistachio
2017 Recioto di Soave, Le Colombare, Pieropan, Veneto, Italy

*£110.00 per person or £170 per person with wines.
To be taken by the entire table.*