

Kitchen W8

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

2021 Riesling Trocken, Volratz, Schloss Vollrads, Rheingau, Germany

Salad of Jerusalem Artichoke, Pickled Walnut,
Lardo Di Colonnata and Roasted Grapes

2018 Gruner Veltliner, Tinpot Hut, Marlborough, New Zealand

Fillet of Cornish Cod, Clam Chowder, Agretti,
Smoked Eel and Crème Fraiche

2023 Albariño, Pazo Señorans, Rias Baixas, Spain

Glazed Short Rib of Belted Galloway Beef, Smoked Potato,
Field Mushroom and Red Wine

2021 Chianti Classico, Rocca di Montegrossi, Tuscany, Italy

British Cheese, Spiced Fruit Chutney,
Date and Walnut Loaf
(£10 supplement)

20yr Sandeman Tawny, Port, Portugal £10

Yorkshire Rhubarb and Blood Orange Fool,
Candied Pistachio

2021 Jurançon Moelleux, Symphonie Novembre, Domaine Cauhapé, France

£110 per person, £170 with wine pairing

📍 @kitchenw8