

Kitchen W8

Tasting Menu

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

Roast Curried Cauliflower, Swiss Chard, Peppered Goats Curd,
Capers, Raisins and Lime

Fillet of Cornish Cod, St Austell Bay Mussels, Monks Beard,
Crème Fraîche and Dill

Smoked Haunch of Fallow Deer, Ancient Grains, Cavolo Nero,
Beetroot and Roast Pear


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

20yr Sandeman Tawny, Port £10

Valrhona Chocolate Pavé, Salted Caramel Ice Cream,
Peanut Praline and Lime

*£110.00 per person or £160 per person with wines.
To be taken by the entire table.*

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