

Kitchen W8

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

2019 Riesling, Osmote, Finger Lakes, New York, USA

Warm Salad of Celeriac, Grilled New Season's Cepes,
Williams Pear and Salad of Herbs

2018 Roussette de Savoie, Marestel, Domaine Dupasquier, Savoie, France

Pan Roasted Cornish Cod, Delica Pumpkin,
Yellow leg Chanterelles and Walnut

2023 Chenin Blanc, Elodie, Western Cape, South Africa

Roast Haunch of Venison, Smoked Potato,
Jerusalem Artichoke, Trompettes and Red Wine

2019 Grifi, Avignosei Tuscany, Italy

British Cheese, Spiced Fruit Chutney,
Date and Walnut Loaf


(£10 supplement)

20yr Sandeman Tawny, Port, Portugal £10

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

2022 'Mylitta Tokaji Noble Late Harvest, Dobogó, Hungary

£110 per person, £170 with wine pairing

 @kitchenw8