

Kitchen W8

Tasting Menu

Scorched Cornish Mackerel, Smoked Eel, Golden Beets,
Sweet Mustard and Oyster Leaf
2021 Riesling Trocken, Volratz, Schloss Vollrads, Rheingau, Germany

Grilled Wye Valley Asparagus, Iberico Lardo,
Marcona Almonds and Watercress
2022 Pinot Blanc, Jean Becker, Alsace, France

Fillet of Cornish Cod, Purple Sprouting Broccoli, Jersey Royal,
Brown Crab Butter Sauce
2022 Chenin Blanc, Elodie, South Africa, Swartland


Ribeye of Aged Dexter Beef, White Asparagus,
Black Pepper, Red Wine and Morels
2019 Chianti Riserva, Castello di Monsanto, 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
2020 Tokaji Késői Szüret Late Harvest, Disznókó, Tokaj, Hungary

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

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