

# Kitchen W8

## Tasting Menu

Scorched Cornish Mackerel, Smoked Eel, Golden Beets,  
Sweet Mustard and Oyster Leaf  
*2020 Langhe Bianco, Rapuje, Sordo, Piemonte*

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Puglia Burrata, Baked Beetroots, Black Mission Figs,  
Pickled Walnut and Red Onion  
*2021 Riesling Trocken, Volratz, Schloss Vollrads, Rheingau*

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Fillet of Cornish Cod, Olive Oil Creamed Potato,  
Tomato, Baked Fennel and Caponata  
*2022 Pinot Blanc, Jean Becker, Alsace*

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Haunch of Fallow Deer, Creamed Potato, Jerusalem Artichoke,  
Trompettes de la Morte and Red Wine  
*2020 Cuvée Alexia, Masion Neuve, Blaye Côtes de Bordeaux*


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British Cheese, Spiced Fruit Chutney,  
Date and Walnut Loaf  
*(£10 supplement)*  
*20yr Sandeman Tawny, Portugal £10*

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Valrhona Chocolate Pavé, Salted Caramel Ice Cream,  
Peanut Praline and Lime  
*2020 Tokaji Késői Szüret Late Harvest, Disznókó, Tokaj*

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

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