

Kitchen W8

Tasting Menu

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

2021 Sauvignon Blanc, Verus, Ormoz, Slovenia

Hand-Rolled Linguine,
Périgord Winter Truffle and 36-Month Aged Parmesan
2020 Pouilly-Fuissé 1er Cru, D. Jean-Pierre Sève, Burgundy, France

Caramelised Cornish Cod, St Austell Bay Mussels,
Cauliflower, Monk's Beard and Salsify
2019 Pinot Noir, Grillenhugel, Johanneshof Reinisch, Austria

Haunch of Fallow Deer, Smoked Beets, Creamed Potato,
Winter Greens and Spiced Quince
2017 Brunello di Montalcino, Fossacolle, Tuscany, Italy

British Cheese, Spiced Fruit Chutney,
Date and Walnut Loaf
Sandeman 20yr Tawny Port, Douro, Portugal

Valrhona Chocolate Aero Cake,
Vanilla and Citrus Cream
NV Madeira, Boal, Justino's 10-Year-Old, Portugal

£110.00 per person or £170 per person with wines.

To be taken by the entire table.