

Kitchen W8

Tasting Menu

Scorched Cornish Mackerel, Smoked Eel, Golden Beets,
Sweet Mustard and Oyster Leaf
2019 Gavi, La Raia, Riserva Vigna Madonnina, Piedmont, Italy

Grilled Grezzina Courgette, Baby Artichokes,
Garlic Leaf Pesto and Peppered Ewe's Curd
2021 Verdicchio dei Castelli di Jesi Classico, Costa Verde, Marche, Italy

Fillet of Cornish Cod, Jersey Royals, Portwood Asparagus,
Crème Fraîche and Wild Leek
2021 Rotgipfler, Johanneshof Reinisch, Thermenregion, Austria

Roast Middle White Pork Loin, Ancient Grains,
Heritage Carrots, Nettle and Radish
2018 Château Langlet, Graves, Bordeaux, France


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

Valrhona Chocolate Cremeux,
Hazelnut Milk and Salted Praline
2016 Sauternes, Château Laville, Bordeaux, France

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

To be taken by the entire table.

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