

# Kitchen W8

## Tasting Menu

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

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

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Fillet of Cornish Cod, Cauliflower,  
Spring Cabbage and Hazelnut Pesto  
*2022 Chenin Blanc, Elodie, South Africa, Swartland*

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Ribeye of Aged Dexter Beef, White Asparagus,  
Black Pepper, Red Wine and Morels  
*2019 Chianti Riserva, Castello di Monsanto, Italy*


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

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

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