

Kitchen W8

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

2018 Grüner Veltliner, Tinpot Hut, Mckee Vineyard, Marlborough

Warm Salad of Celeriac, Scorched Cauliflower Mushroom,
Williams Pear and Salad of Herbs

2019 Albarino, Coleccion, Pazo Señoras, Rias Baixas, Spain

Fillet of Cornish Cod, Delica Pumpkin,
Winter Chanterelles and Walnut

2023 Chenin Blanc, Elodie, Western Cape, South Africa

Roast Breast and Ragu of Red Leg Partridge,
BBQ Celeriac, Cavolo Nero and Bacon

2020 Gattinara Selezione, Travaglini, Piedmont, 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

2021 Maury Rouge, Domaine Mas Amiel, Languedoc-Roussillon, France

£110 per person, £170 with wine pairing

📍 @kitchenw8