

Kitchen W8

Tasting Menu

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

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

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


Roast Breast of Guinea Fowl, Coco Beans,
Périgord Truffle, Sweetcorn and Girolles
2021 Dolcetto D'Alba, Sordo, Piedmont

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

Valrhona Chocolate Pavé, Late Summer Raspberries
and Raspberry Ripple Ice Cream
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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