

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, Perigord Truffle and
36 Month Aged Parmesan
2020 Pouilly-Fuissé 1er Cru, D. Jean-Pierre Sève, Burgundy, France

Gigha Halibut, Delicia Pumpkin, Chestnut Gnocchi,
Cavolo Nero, Sage and Pepper Emulsion
2019 Pinot Noir, Grillenhubel, Johanneshof Reinisch, Austria

Aged Fillet and Short Rib of Beef, Smoked Potato,
Celeriac and Red Wine
*2016 Brunello di Montalcino, Fossacolle, Tuscany, Italy –
served from magnum*

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.*