

Kitchen W8

Tasting Menu

Scorched Cornish Mackerel, Smoked Eel,
Golden Beets, Sweet Mustard and Oyster Leaf
2020 Grüner Veltliner, Terrassen, Huber, Traisental, Austria

New Season's Portwood Asparagus, Jersey Royals,
Black Truffle, Wild Leeks and Hazelnut
2018 Chardonnay, Abel, Tasman, New Zealand

Fillet of Cornish Cod, Sprouting Broccoli, Lettuce,
Smoked Roe and Peas
2018 Gran Autòcton, Autòcton Cellar, Catalunya, Spain

Roast Iberico Pork Chop, Ancient Grains, Celeriac,
Tropea Onion and Sage Roasting Juices
2019 Rioja Alavesa, Sierra de Toloño, Rioja, Spain

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

Chocolate Crèmeux, Salted Caramel,
Hazelnut and Lime
2016 Sauternes, Château Laville, Bordeaux, France

£95.00 per person or £150 per person with wines
To be taken by the entire table