

Kitchen W8

Tasting Menu

Grilled Cornish Mackerel, Thinly Sliced Smoked Eel,
Golden Beetroots and Sweet Mustard

2020 Grüner Veltliner, Terrassen, Huber, Traisental, Austria

Salad of Thinly Sliced Artichoke, Marinated Courgette,
Pickled Apricots and Almonds

2019 Kerner, Cantina Valle Isarco, Alto Adige, Italy

Roast Cornish Monkfish, Wilted Lettuce,
Warm Garlic Buttermilk, Peas and Smoked Bacon

2018 Gran Autòcton, Autòcton Cellar, Catalunya, Spain

Roast Breast and Crisp Leg of Guinea Fowl, Scottish Girolles,
Bobby Beans, Lardo and Thyme

2019 Pinot Noir Classico, Cantina Terlano, Alto Adige, Italy

British Cheese, Spiced Fruit Chutney,
Date and Walnut Loaf

Sandeman 20yr Tawny Port, Douro, Portugal - £13.50

Raspberry Ripple Parfait, Poached White Peach,
Yogurt and Lemon Verbena Sorbet

2018 Tschida, Cuvée Auslese, Neusiedlersee, Austria

£80.00 per person or £125 per person with wines

To be taken by the entire table