

Kitchen W8

Tasting Menu

Grilled Cornish Mackerel, Thinly Sliced Smoked Eel,
Golden Beetroots and Sweet Mustard
2020 Grüner Veltliner, Terrassen, Huber, Traisental, Austria

Warm Salad of Stuffed Partridge, Confit Ceps,
Jerusalem Artichoke and Shaved Chestnuts
2018 Rully 1er Cru Montpalais, Jean-Baptiste Ponsot, Burgundy, France

Fillet of Cornish Cod, Pumpkin Gnocchi, Roast Cauliflower,
Chicken Cracking and Black Truffle
2018 Malvasia de Sitges, Mas Vilella, Autòcton Celler, Catalunya, Spain

Loin of Aynhoe Park Venison, Smoked Beetroot,
Scorched Pear and Buckwheat Crepe
2019 Mencia, Parajes, César Márquez, Bierzo, Spain

British Cheese, Spiced Fruit Chutney,
Date and Walnut Loaf
Sandeman 20yr Tawny Port, Douro, Portugal - £13.50

Passion Fruit Cheesecake, White Chocolate, Clementine,
Lime and Warm Vanilla Beignet
2018 Tschida, Cuvée Auslese, Neusiedlersee, Austria

£80.00 per person or £125 per person with wines
To be taken by the entire table