

Kitchen W8

Tasting Menu

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

2020 Grüner Veltliner, Terrassen, Huber, Traisental, Austria

Risotto of New Season's Ceps, Périgord Truffle
and Aged Parmesan

2018 Rully 1er Cru Montpalais, Jean-Baptiste Ponsot, Burgundy, France

Roast Cornish Monkfish, Warm Garlic Buttermilk,
Delica Squash and Yellow Leg Chanterelles

2018 Malvasia de Sitges, Mas Vilella, Autòcton Celler, Catalunya, Spain

Roast Ibérico Pork Rack, Cracked Wheat, Roast Fennel,
Plums and Stem Ginger

2019 Mencia, Parajes, César Márquez, Bierzo, Spain

British Cheese, Spiced Fruit Chutney,
Date and Walnut Loaf

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

Toasted Cobnut Financier, Roasted Black Figs,
Fig Leaf and Madagascan Vanilla Cream

2016 Sauternes, Château Laville, Bordeaux, France

£80.00 per person or £125 per person with wines

To be taken by the entire table