

## Tasting Menu

Grilled Cornish Mackerel, Smoked Eel, Sweet Mustard and Leek  
*2017, Grüner Veltliner 'Rosenberg', Anton Bauer. Wagram, Austria*

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Salad of Celeriac, Autumn Truffle, Hazelnuts and Comice Pear  
*2017, Torrontés, Bodega Colomé. Salta, Argentina*

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Fillet of Brill, Chanterelles, Cauliflower, Leeks,  
Chicken Skin and Black Truffle Butter  
*2012, Maranoa Verdelho, David Traeger. Victoria, Australia*

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Haunch and Ragù of Fallow Deer, Creamed Potato,  
Smoked Roots and Chestnut  
*2012, Cabernet Sauvignon, Vergelegen. Stellenbosch, SA*

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Vacherin Mont d'Or, Truffle Honey  
*White Porto, Caldas, Alves de Sousa. Portugal*

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Warm Hazelnut and Prune Croustade, Rum and Raisin Ice Cream  
*2016, Sauternes, Clos le Comte, Cuvée Emilie. France*

£75.00 per person

£120 per person with wines

To be taken by the entire table

A discretionary gratuity of 12.5 % will be added to the total bill.

Not available on New Year's Eve and Valentine's dinner

Please note that this is a sample menu and dishes are subject to change.

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