

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 Heritage Carrots, Spiced Cashews, Roast
Cauliflower, Caper and Raisins

2020 Kerner, Cantina Valle Isarco, Alto Adige, Italy

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

2019, Priorat Blanco, Mas la Mola, Priorat, Spain

Mangalitsa Pork Rack, Cracked Wheat, Roast Fennel,
Greengage and Stem Ginger

2019 Beaujolais Lantignié, Frédéric Berne, Beaujolais, France

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