

# Kitchen W8

## Tasting Menu

Scorched Cornish Mackerel, Smoked Eel, Golden Beets,  
Sweet Mustard and Oyster Leaf

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Carpaccio of Salt Baked Beetroots, Goats Curd,  
Hazelnut and New Season's Sollies Fig

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Fillet of Cornish Cod, Jerusalem Artichoke,  
Autumn Greens, Hazelnut and Chanterelles

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Haunch of Venison, Grilled Venison Bone Marrow,  
BBQ Beetroots, Cavolo Nero and Pear

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British Cheese, Spiced Fruit Chutney,  
Date and Walnut Loaf  
*(£10 supplement)*

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Valrhona Chocolate Pave, Salt Caramel Ice Cream,  
Peanut and Lime

£120 per person, £185 with wine pairing  
📍 @kitchenw8