

Kitchen W8

Tasting Menu

Thinly Sliced Smoked Eel with Grilled Mackerel,
Golden Beetroots and Sweet Mustard
2016, Grüner Veltliner 'Rosenberg', Anton Bauer. Wagram, Austria

Ragout of Oxtail and Mushrooms, Charred Calcot,
Tokyo Turnips, Bone Marrow and Red Wine
2013, Rosso di Montalcino, Campareri. Tuscany, Italy

Roast Cornish Cod, Fowey Mussels, Agretti, Peanut,
Blood Orange and Seaweed
2012, Maranoa Verdelho, David Traeger. Victoria, Australia

Roast Quail and Foie Gras, Truffle Creamed Potato,
Winter Squash and Chanterelles
2014, Zinfandel Foxglove, Varner. Paso Robles, California

Poached Yorkshire Rhubarb, Rhubarb Ripple Ice Cream
2015, Sauternes, Clos le Comte, Cuvée Emilie. France

Bitter Chocolate Pavé, Salt Caramel and Hazelnut

£75.00 per person

£118 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.

11-13 Abingdon Road, London W8 6AH, Tel 020 7937 0120

www.kitchenw8.com / Info@kitchenw8.com