

Kitchen W8

Tasting Menu

Grilled Cornish Mackerel, Thinly Sliced Smoked Eel
Golden Beetroots and Sweet Mustard
2019 Grüner Veltliner, Terrassen, Huber, Traisental, Austria

Raviolo of Red Leg Partridge, Wilted Lettuce,
New Season's Cepes, Wiltshire Truffle
2019 Sangiovese di Toscana, Caparzo, Tuscany, Italy

Scorched Cornish Cod, St Austell Bay Mussels, Salsify
Caramelised Cauliflower and Tarragon
2017 Gran Autòcton, Autòcton Celler, Catalunya, Spain

Haunch of Venison, Black Fig, Crapaudine Beetroot,
Cracked Wheat and Green Peppercorns
2018 Beaujolais Lantignié, Pierre Bleue, Frédéric Berne, France

British Cheese, Spiced Fruit Chutney,
Date and Walnut Loaf
Sandeman 20yr Tawny Port, Douro, Portugal - £13.50

Dark Chocolate and Peanut Cremeux,
Salted Caramel and Lime
2016 Maury Rouge, Mas Amiel, Roussillon, France

£75.00 per person

£120 per person with wines

To be taken by the entire table