

# Kitchen W8

## Tasting Menu

Scorched Cornish Mackerel, Smoked Eel,  
Golden Beets, Sweet Mustard and Oyster Leaf  
*2020 Grüner Veltliner, Terrassen, Huber, Traisental, Austria*

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Hand Rolled Linguini, Périgord Truffle and  
36-Month Aged Parmesan  
*2019 Rully 1er Cru Molesme, Jean-Baptiste Ponsot, Burgundy, France*

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Fillet of Cornish Cod, Jerusalem Artichoke, Cavolo Nero,  
Hazelnuts, Smoked Bacon and Salsify  
*2018 Gran Autòcton, Autòcton Cellar, Catalunya, Spain*

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Smoked Haunch of Venison, Cracked Wheat, Celeriac,  
Pickled Beetroot and Green Peppercorns  
*2019 Mencia, Parajes, César Márquez, Bierzo, Spain*

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

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New Season's Yorkshire Rhubarb, Set Vanilla Custard,  
Blood Orange and Pistachio  
*2021 Moscato d'Asti, G.D. Vajra, Piedmont, Italy*

£85.00 per person or £140 per person with wines  
To be taken by the entire table