

Kitchen W8

Tasting Menu

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

2024 Autocton, Autocton Cellar, Catalonia, Spain

Carpaccio of Salt Baked Beetroots, Goats Curd,
Hazelnut and Spiced Quince

2023 Coste della Sesia Rosato Majoli, Tenute Sella, Piedmont, Italy

Fillet of Cornish Cod, Crushed Pumpkin,
Cauliflower Fungus 'Cacio e Pepe'

2021 Semillon, Kings Carey, Santa Barbara County, California, USA

Roast Saddle of Venison, Glazed Faggot, Ancient Grains,
Creamed Cabbage and Green Peppercorns

2023 Blaufrankisch, Heidi Schroke & Sohne, Burgenland, Austria

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

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

NV Pedro Ximénez, El Candido, Valdespino, Jerez, Spain

£120 per person, £185 with wine pairing

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