Kitchen W8

Tasting Menu

Scorched Cornish Mackerel, Smoked Eel,
Golden Beets, Sweet Mustard Dressing

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Thinly Sliced Baked Beetroot, Sollies Figs,
Hazelnut Dressing and Goat's Curd

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Fillet of Stone Bass, Wilted Cavolo Nero,
Glazed Salsify and Herb Emulsion

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Haunch and Sausage of Fallow Deer, Ancient Grains,
Creamed Cabbage and Autumn Fruits

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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,
Peanuts, Lime

£120 per person, £185 with wine pairing

A £2 optional cover charge will be added to the final bill.
A discretionary gratuity of 15% will be added to the total bill.