

# Kitchen W8

## Tasting Menu

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

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Salad of Ham Hock, Grilled White Asparagus,  
Spring Peas and Truffle Pesto  
*2012, Maranoa Verdelho, David Traeger. Victoria, Australia*

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Crusted Cornish Cod, Spring Carrot,  
Lightly Smoked Leeks and Hollandaise  
*2017, Torrontés, Bodega Colomé. Salta, Argentina*

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Best End and Shoulder of Spring Lamb,  
White Asparagus, Peas and Garlic  
*2014, Zinfandel Foxglove, Varner. Paso Robles, California*

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Gariguettes Strawberries, Pistachio Cake and Almond  
*2016, Sauternes, Clos le Comte, Cuvée Emilie. France*

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Hot Chocolate and Vanilla Croustade,  
Caramelised Banana and Muscovado

£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.

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