Kitchen W8

Tasting Menu

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

***

Thinly Sliced White Beetroot, Chestnut Cream,
Salsify, Cauliflower Fungus and Radish

***

Roast Monkfish, Jerusalem Artichoke, Walnut Pesto,
Sherry Roast Grapes and Autumn Greens

***

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

***

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

***

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.