

Kitchen W8

Tasting Menu

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

Thinly Sliced Brittany Artichoke, Scottish Girolles,
Piatton Beans and Tarragon Crumb

Roast Cornish Monkfish, Piperade,
Grezzina Courgette and Basil

Grilled Slow Cooked Pork Collar, Sweet and Sour
Peppers, Courgette, Rocket and Almond

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

Raspberry and White Peach Fool,
Raspberry and Verbena Sorbet

£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.