

Kitchen W8

Tasting Menu

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

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

Roast Cornish Monkfish, Raviolo of Shetland Mussels,
Smoked Pork and Seaweed Ragu

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.