

Kitchen W8

Tasting Menu

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

Cured Orkney Scallop, Avocado, Tomato and Basil
2016, Viognier, Domaines des Lauriers, Pays d'Oc, France

Glazed Fillet of Cod, Sardine and Cuttlefish Minestrone,
Tomato and Courgette
2012, Maranoa Verdelho, David Traeger. Victoria, Australia

USDA Rump Cap of Beef, Charred Ox Tongue, Spiced Carrots,
Baked Beetroot and Girolles
2012, Cabernet Sauvignon, Vergelegen. Stellenbosch, South Africa

Blackcurrant, Verbena and Yogurt Mess,
Blackcurrant Swiss Roll
2016, Sauternes, Clos le Comte, Cuvée Emilie. France

Chocolate Parfait, Cherry Ripple Ice Cream
and Toasted Buckwheat

£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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