

Tasting Menu

Grilled Cornish Mackerel, Smoked Eel,
Sweet Mustard and Leek

2017, Grüner Veltliner 'Rosenberg', Anton Bauer. Wagram, Austria

Warm Salad of Artichoke and Cauliflower, Swiss Chard,
Spiced Cashews and Green Olives

2017, Viognier, Domaines des Lauriers. Pays d'Oc, France

Gilt Head Sea Bream, Razor Clams, Smoked Sausage,
Cider, Onions and Apple

2012, Maranoa Verdelho, David Traeger. Victoria, Australia

Roast Rump of Beef, Crisp Garlic Potatoes, Field Mushrooms
and Smoked Bone Marrow Emulsion

2013, Cabernet Sauvignon, Vergelegen. Stellenbosch, South Africa

Vanilla Croustade, Almond Cream,
Yorkshire Rhubarb and Stem Ginger

2016, Sauternes, Clos le Comte, Cuvée Emilie. France

Warm Apple Tart, Calvados Cream and Pain d'Épice Ice Cream

£75.00 per person

£120 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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