

Tasting Menu

Grilled Cornish Mackerel, Smoked Eel,
Sweet Mustard and Leek

2018, Vorgeschmack 'MA', M&A Arndorfer. Kamptal, Austria

Warm Salad of Artichoke, Goats Curd, Fine Beans,
Spiced Cashew and Harissa

2013, Maranoa Verdelho, David Traeger. Victoria, Australia

Roast Gigha Halibut, Crushed Potato, Wilted Gem,
Girolles, Peas and Bacon

2016, Rully 1er Cru Molesme, Jean-Baptiste Ponsot. Burgundy, France

Iberico Pork Loin, Crushed Celeriac, Charred Fennel,
Stem Ginger and Greengage

2016, Pinot Noir, Casas de Bucalemu 'Fosiles'. Leyda Valley, Chile

Vanilla Croustade with Blackcurrant, Yogurt and Lemon Verbena

2016, Elysium Black Muscat, Quady Winery, California

Raspberry Ripple Parfait, Poached Yellow Peach,
Raspberry Sorbet

£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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