

Kitchen W8

Tasting Menu

Grilled Cornish Mackerel, Thinly Sliced Smoked Eel,
Golden Beetroots and Sweet Mustard

2019 Grüner Veltliner, Terrassen, Huber, Traisental, Austria

Warm Barbeque Beetroots, Peppered Ewes Curd,
Pumpkin Seed Pesto and Winter Leaves

2019 Soave Classico, Pieropan, Veneto, Italy

Fillet of Newlyn Cod, Delica Pumpkin, Brown Butter,
Pickled Trompettes, Chestnut and Sage

2017 Rully 1er Cru Molesme, Jean-Baptiste Ponsot, Burgundy, France

Roast Iberico Pork Rack, Crispy Potatoes, Tokyo Turnips,
Salted Apple Purée and Mustard Fruit

2018 Langhe Nebbiolo, Produttori del Barbaresco, Piedmont

British Cheese, Spiced Fruit Chutney,
Date and Walnut Loaf

Sandeman 20yr Tawny Port, Douro, Portugal - £13.50

Passion Fruit Cheesecake, Clementine,
White Chocolate and Toasted Almonds

2018 Tschida, Cuvée Auslese, Neusiedlersee, Austria

£75.00 per person

£120 per person with wines

To be taken by the entire table