

Kitchen W8

Tasting Menu

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

2016, Grüner Veltliner 'Rosenberg', Anton Bauer. Wagram, Austria

Raviolo of Veal, Charred Hispi, Pumpkin, Malt and Mustard

2012, Maranoa Verdelho, David Traeger. Victoria, Australia

Cornish Cod, Black Truffle Emulsion, Swiss Chard, Salsify and Turnips

2014, Chardonnay, Quartz Stone, Glen Carlou. Paarl, South Africa

Haunch of Venison, Bulgur Wheat, Jerusalem Artichokes,
Trompettes and Beetroot

2014, Zinfandel Foxglove, Varner. Paso Robles, California

Vanilla Parfait, Cured Pineapple, Passion Fruit and Lime

2015, Sauternes, Clos le Comte, Cuvée Emilie. France

Bitter Chocolate, Caramelised Orange,
Vanilla and Pumpkin

£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.

11-13 Abingdon Road, London W8 6AH, Tel 020 7937 0120

www.kitchenw8.com / Info@kitchenw8.com