Kitchen W8

Tasting Menu

Grilled Cornish Mackerel, Smoked Eel,
Sweet Mustard and Leek
2017, Grüner Veltliner 'Rosenberg', Anton Bauer. Wagram, Austria

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Grilled Salt Baked Celeriac, Roast Celeriac Hummus,
Comice Pear, Truffle and Hazelnut Pesto
2018, Viognier, Domaine des Lauriers. Pays d'Oc, France

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Fillet of Cornish Cod, St Austell Bay Mussels,
Bacon and Eel Chowder
2013, Maranoa Verdelho, David Traeger. Victoria, Australia

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Smoked Haunch of Fallow Deer, Jerusalem Artichoke,
Trompettes, Cracked Wheat and Parsley
2017, Crozes-Hermitage, Aléofane, Natacha Chave. Rhône, France

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Prune and Almond Croustade,
Toasted Almond and Burnt Orange Puree
2016, Sauternes, Clos le Comte, Cuvée Emilie. Bordeaux, France

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Passion Fruit Cheesecake, Clementine Sorbet
and Caramelised Muscovado

£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.