

Kitchen W8

Tasting Menu

Grilled Cornish Mackerel, Thinly Sliced Smoked Eel,
Golden Beetroots and Sweet Mustard
2019 Grüner Veltliner, Terrassen, Huber, Traisental, Austria

Warm Norfolk Asparagus, Périgord Truffle,
Wild Leeks and Hazelnut
2017 Rully 1er Cru Molesme, Jean-Baptiste Ponsot, Burgundy, France

Fillet of Wild Turbot, Wilted Lettuce, Garlic Buttermilk,
Spring Peas and Bacon
2019 Soave Classico, Pieropan, Veneto, Italy

Roast Rump of Veal, Crisp Sweetbread, White Asparagus,
Wild Garlic and Mousserons
2015 Mercurey, Clos du Chapitre, Charton, Burgundy, France

British Cheese, Spiced Fruit Chutney,
Date and Walnut Loaf
Sandeman 20yr Tawny Port, Douro, Portugal - £13.50

Slow Cooked Chocolate Brownie, Peanut Butter and
Raspberry Ripple Ice Cream
2016 Maury Rouge, Mas Amiel, Roussillon, France

£80.00 per person
£125 per person with wines
To be taken by the entire table