

## Tasting Menu

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

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Salad of Grilled Roots, Tarragon Dressing and Roscoff Onion  
*2016, Viognier, Domaines des Lauriers, Pays d'Oc, France*

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Orkney Scallop and Salcombe Bay Crab,  
Preserved Tomatoes, Red Mullet Dressing  
*2012, Maranoa Verdelho, David Traeger. Victoria, Australia*

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Haunch of Venison, Roast Beets,  
Grains, Liver and Bacon  
*2016, Crozes-Hermitage, Aléofane, Natacha Chave. Rhone Valley, France*

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Fourme d'Ambert, Black Figs and Walnut  
*Taylor's Late Bottled Vintage Port 2013. Portugal*

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Warm Hazelnut and Prune Croustade, Rum and Raisin Ice Cream  
*2016, Sauternes, Clos le Comte, Cuvée Emilie. France*

£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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