

Kitchen W8

Tasting Menu

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

2018, Grüner Veltliner 'Rosenberg', Anton Bauer. Wagram, Austria

Salad of Roast Veal, Late Summer Beans, Hazelnut Cream
Pickled Mushrooms and Peas

2018 Verdicchio dei Castelli di Jesi, Il Castello, Marche, Italy

Cornish Cod, Grilled Squid, Roast Tomato,
Smoked Aioli and Fregola Sarda

2017, Plexus MRV, John Duval. Barossa Valley, Australia

Rack of Lamb, Glazed Breast, Slow Cooked Peppers,
Red Onions, Artichoke and Balsamic

2018 Bourgogne Pinot Noir, 'Les Ursulines', Domaine Boisset, Burgundy, France

Truffle Tunworth on Toast, Pickled Walnuts

Verbena Poached White Peach, Crushed Raspberries,
Vanilla and Buttermilk Cream

2017, Sauternes, Clos le Comte, Cuvée Emilie, Bordeaux, France

£75.00 per person

£120 per person with wines

To be taken by the entire table

Please speak to us before ordering, if you have any allergies or intolerances. Our kitchen is not allergen free.

A discretionary gratuity of 12.5 % will be added to the total bill.