

Kitchen W8

Scorched Cornish Mackerel, Smoked Eel, Golden Beets,
Sweet Mustard and Oyster Leaf

2023 Riesling, Dandelion Vineyards, Eden Valley, Barossa, Australia

Fricassee of New Season's Asparagus,
Wilted Morels, Wild Garlic and Parmesan

2022 Orvieto Classico, Il Palazzone, Umbria, Italy

Fillet of Cornish Cod, Warm Tartare Sauce,
Wye Valley Asparagus, Cucumber and Sorel

2018 Gruner Veltliner, Tinpot Hut, Marlborough, New Zealand

Roast Loin and Leg of Rabbit, White Asparagus,
Stuffed Morel and Braised Lettuce

2021 Chassagne-Montrachet, Michel Niellon, Burgundy, France

British Cheese, Spiced Fruit Chutney,
Date and Walnut Loaf
(£10 supplement)

20yr Sandeman Tawny, Port, Portugal £10

Valrhona Chocolate Fruit and Nut Bar,
Creme Fraiche, Orange and Hazelnut

2021 Maury Rouge, Domaine Mas Amiel, Languedoc-Roussillon, France

£120 per person, £180 with wine pairing

📍 @kitchenw8