

# Kitchen W8

## *Valentine's Dinner 2024*

*Highweald Rose, Sussex £15*

*Rhubarb and Blood Orange Sour £10*

*Passion Fruit and Vanilla Martini £11*

Tortellino of Lobster, Pickled Fennel, Monks Beard and Spiced Shellfish Bisque

Carpaccio of Veal, Périgord Winter Truffle, White Beetroot, Hazelnuts and Parmesan

Salad of Italian Winter Leaves, Blood Orange, Red Onion, Gingerbread and Mint

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

Warm Salad of Celeriac, Cauliflower Mushroom, Comice Pear and Salad of Soft Herbs

Poached Fillets of Lemon Sole, Salcombe Bay Crab, Preserved Lemon and Scottish Sea Kale

Roast Breast of Guinea Fowl, Truffled Cauliflower, Yellow Chanterelles and Hand Rolled Farfalle

Caramelised Parmesan Gnocchi, Three Cornered Garlic, Field Mushroom and Jerusalem Artichoke

Barbecue Cornish Monkfish Tail, Wild Leeks, Leafy Celeriac and Spiced Winter Fennel

Fillet and Short Rib of Aged Ayrshire Beef, Tokyo Turnips, Beef Fat Potatoes and Red Wine

New Season's Yorkshire Rhubarb, Blood Orange Fool and Candied Pistachio

Apple Tarte Tatin, Rum-Soaked Raisins and Madagascan Vanilla Ice Cream

Valrhona Chocolate Pavé, Salted Caramel Ice Cream, Peanut Praline and Lime

Blood Orange Sorbet, Warm Vanilla Beignets

British Cheeses with Spiced Fruit Chutney and Sourdough Crackers

£100 three courses

If you have allergies/ intolerances, please speak to a team member before ordering. Our kitchen is not allergen free.

Vegan options are available on request, please mention when booking.

All wild game may contain shot.

A discretionary gratuity of 15% will be added to the total bill.

Visit our website to sign up to our mailing list.

 @kitchenw8