

Kitchen W8

Tasting Menu

Scorched Cornish Mackerel, Smoked Eel, Golden Beets
Sweet Mustard Dressing

2025 Albarino Reserve, Bodega Garzon, Maldonado, Uruguay

Grilled Portwood Asparagus, Jersey Royals, Hazelnut,
Spring Onion and Truffle

2025 Sauvignon Blanc, Verus, Ormoz, Slovenia

Roast Fillet of Monkfish, Garlic Leaf, Morels
and Vin Jaune

2023 Garnacha Blanca 'Cap Sentit', Celler de Capcanes, Catalunya, Spain

Roast Iberico Pork Pressa, Ancient Grains, Apricot, Harisa,
Spring Carrots and Grelot Onion

2021 Cinsault 'Imaginador', Pedro Parra, Itata Valley, Chile

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

20yr Tawny Port, Sandeman, Douro, Portugal - £10

Gariguette Strawberry and Elderflower Fool,
Strawberry and Verbena Sorbet

NV White Port, Quinta do Infantado, Douro, Portugal

£120 per person, £185 with wine pairing

📍 @kitchenw8