

# Kitchen W8

## *Tasting Menu*

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

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

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Roast Cornish John Dory, Parsley Emulsion,  
Fondue of Girolles and Datterini Tomatoes

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

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

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Gariguette Strawberry and Elderflower Fool,  
Strawberry and Verbena Sorbet

£120 per person, £185 with wine pairing

📍 @kitchenw8