

Kitchen W8

Tasting Menu

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

2024 Autocton, Autocton Cellar, Catalonia, Spain

Warm Salad of Autumn Roots, Soused Mushrooms,
Smoked Yolk and Chestnuts

2022 Sauvignon Blanc, Verus, Ormož, Slovenia

Fillet of Cornish John Dory, Crushed Pumpkin,
Cauliflower Fungus 'Cacio e Pepe'

2023 Plexus, John Duval Wines, Barossa, Australia

Roast Fillet and Glazed Short Rib of Beef, Creamed Potato, Tokyo
Turnips and Red Wine

2021 Anjou, Sur la Butte, Chateau Plaisance, Loire Valley, France

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

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

Valrhona Chocolate Pave, Salt Caramel Ice Cream,
Peanut and Lime

2021 Recioto di Soave 'Colombare', Pieropan, Veneto, Italy

£120 per person, £185 with wine pairing

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