

# Kitchen W8

## *Tasting Menu*

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

*2023 Verdicchio di Matelica, Amoterra, Marche, Italy*

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New Season's White Asparagus, Aged Comté Custard,  
Hazelnut and Smoked Yolk

*2022 Xarel-lo, Autocton Cellers, Catalunya, Spain*

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Roast Cornish Monkfish, Garlic Leaf, Morels  
and Vin Jaune

*2023 Sancerre 'Chavignol', Domaine Delaporte, Loire Valley, France*

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Fillet of Belted Galloway, Beef Fat Potato,  
Wild Leek and Red Wine

*2021 Barbaresco, Ronchi, Piedmont, Italy*

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

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

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Valrhona Chocolate Pave,  
Caramelized Orange and Crème Fraiche

*2021 Château Coutet, Barsac 1er Cru Classé, Grand Vin de Sauternes,  
Bordeaux, France*

£120 per person, £185 with wine pairing

📍 @kitchenw8