

# Kitchen W8

## *Tasting Menu*

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

*2024 Albarino, Pazo Senorans, Rias Baixas, Spain*

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

*2023 Coste della Sesia Rosato 'Majoli', Tenute Sella, Piedmont, Italy*

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**Roast Cornish Monkfish, Garlic Leaf, Morels and Vin Jaune**

*2023 'Plexus' John Duval Wines, Barossa, Australia*

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**Iberico Pork Pressa and Glazed Cheek, Spiced Carrot  
Chilli, Honey and Ginger**

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

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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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**Yorkshire Rhubarb, Blood Orange and  
Madagascan Vanilla Fool**

*2022 Petit Manseng 'Symphonie de Novembre',  
Domaine Cauhape, Jurancon, France*