

Kitchen W8

Tasting Menu

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

Salad of Baby Violet Artichokes, Ewes Curd, Minted Pea
Hummus and Preserved Lemon

Fillet of Cornish Monkfish, Parsley Emulsion, Garlic,
New Season's Girolles and Datterini Tomatoes

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

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

Strawberry and Elderflower Trifle,
Strawberry Sorbet

£120 per person, £185 with wine pairing

📍 @kitchenw8