

Kitchen W8

Tasting Menu

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

2023 Verdicchio di Matelica, Amoterra, Marche, Italy

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

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

Roast Fillet of Halibut, Garlic Leaf, Morels
and Vin Jaune

2022 Xarel-lo, Autocton Cellers, Catalunya, Spain

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

2017 Chateau Le Crock, Saint-Estephe, Bordeaux, France

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

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

Valrhona Chocolate Pave,
Caramelized Orange and Crème Fraiche

2021 Grenache, Mas Amiel, Maury, Roussillon, France

£120 per person, £185 with wine pairing

📍 @kitchenw8