

# Kitchen W8

## *Tasting Menu*

**Tartare of Chalkstream Trout, New Season's Citrus,  
Winter Radish and Ginger**

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

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**Warm Salad of Spiced Carrots, Puglia Burrata  
Smoked Almond and Harissa**

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

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**Steamed Fillet of Cornish Cod, Red Prawns,  
Agretti and Crème Fraiche**

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

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**Roast Fillet of Belted Galloway, Stuffed Morel, Beef Fat Potato and  
Three Corned Garlic**

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

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