

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 Lemon

Fillet of John Dory, Parsley Emulsion, Garlic,
New Season's Girolles and Datterini Tomatoes

Roast Iberico Pork Pressa, Ancient Grains, Apricot,
Harisa 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

A £2 Cover Charge will be added to the final bill.

A discretionary gratuity of 15% will be added to the total bill.