

Kitchen W8

Tasting Menu

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

2022 Encruzado, Quinta dos Carvalhais, Dão, Portugal

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

2022 Xarel-lo, Autocton Cellers, Catalunya, Spain

Roast Cornish Monkfish, Garlic Leaf, Morels
and Vin Jaune

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

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

2021 Barbaresco, Ronchi, Piedmont, Italy

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

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

Yorkshire Rhubarb, Blood Orange and
Madagascan Vanilla Fool

*2021 Château Coutet, Barsac 1er Cru Classé, Grand Vin de Sauternes,
Bordeaux, France*

£120 per person, £185 with wine pairing

📍 @kitchenw8