

Kitchen W8 Sample Menu

*Salad of ox tongue with spiced carrots, beetroot, smoked onion
and sunflower seeds £11.95*

*Cured gilt head sea bream with avocado, fennel, harissa
and crispy squid £12.95*

Cornish crab risotto with seaweed and lemon £13.95

*Thinly sliced smoked eel with grilled mackerel, golden
beetroots and sweet mustard £13*

*Brittany artichoke with Italian summer truffle, italian
egg yolk, hazelnut and parmesan £12.75*

*Marinated heritage tomatoes with smoked anchovies,
olives, seaweed and nasturtium £12*

*Salad of butterhead lettuce with mustard dressing,
shallots and chervil £8.95*

*Fricassée of girolles with charred corn, broad beans and
caramelised gnocchi £19.95*

*Fillet of sea bass with charred octopus, chorizo, coco
beans and aubergine £27.50*

*Roast cod with Cornish earlies, summer cauliflower,
cucumber and horseradish £25.75*

*Roast rump of veal with girolles, pickled artichoke, broad
beans and mint £26.50*

Loin of Iberico pork with hay roasted carrots, spiced almonds, apricot and bulgur wheat £26.95

Roast Yorkshire grouse, pulled leg, smoked beetroot relish, black figs and buckwheat £29.95

Poached apricot with vanilla mousse, polenta cake, orange and almond £7.75

Elderflower parfait with English strawberries, white chocolate and lime £7.50

Raspberry Swiss roll with raspberry ripple ice cream and lemon verbena £7.95

Glazed chocolate pavé with cherries, buckwheat and vanilla £8

New season's peach sorbet with raspberry financier £5.95

Cheese with apple & pear chutney, hazelnut & fruit bread

Selection of 3 cheeses £9.95

Selection of 5 cheeses £14.95