

Kitchen W8

Strawberry and Watermelon Bellini £9.95

Heirloom Pineapple Tomato, Gazpacho Dressing, Goats Curd, Basil and Watermelon	12.95
Thinly Sliced Smoked Eel, Grilled Mackerel, Golden Beetroots and Sweet Mustard	13.00
Brittany Artichoke, Bouillabaisse Dressing, Smoked Anchovies, Seaweed Aioli and Squid	14.50
Roast Breast and Leg of Quail, Sweet Corn, Girolles, Runner Beans and Truffle Pesto	14.75
Cured Sea Bream, Cornish Squid, Tomato Jelly, Basil, Avocado and Chilli	13.50
Salad of Butterhead Lettuce with Mustard Dressing and Shallots	8.95

Caramelised Ricotta Gnocchi, Barbecue Corn, Smoked Almond, Black Truffle and Girolles	24.95
Cornish Cod, Charred Octopus, Coco Beans, Sardine and Aubergine	27.50
Fillet of Turbot, Black Truffle Emulsion, Summer Greens, Broad Beans and Girolles	32.95
Rump and Shoulder of Welsh Lamb, Piperade, Pickled Artichoke and Courgettes	28.50
Galician Sirloin of Beef, Smoked Onion, Tomato, Horseradish and Girolles	30.50
Iberico Pork Loin, Spiced Carrot, Apricot, Bulgur Wheat and Lettuce	28.95

Set Lemon Verbena Custard, Baked Strawberry Ice Cream, Jammie Dodger	7.75
Compressed Watermelon, Strawberry Soup, Buttermilk and Lime	7.50
Thinly Sliced Yellow Peach, Kernel Cream, Raspberry and Milk	7.95
Salted Chocolate Parfait, Poached Cherries, Buckwheat and Vanilla	8.50
Apricot and Camomile Sorbet, Polenta and Orange Cake	6.75
Cheese with Apple & Pear Chutney, Hazelnut & Fruit Bread	
Selection of 3 Cheeses	10.75
Selection of 5 Cheeses	15.95

Please speak to a member of staff before ordering, if you have any allergies or intolerances, and ask to see our allergen information. Our kitchen is not allergen free.

A discretionary gratuity of 12.5 % will be added to the total bill.