

Kitchen W8

Scorched Cornish Mackerel, Smoked Eel, Golden Beets,
Sweet Mustard and Oyster Leaf

2023 Riesling, Dandelion Vineyards, Eden Valley, Barossa, Australia

Fricassee of New Season's Asparagus,
Wilted Morels, Wild Garlic and Parmesan

2022 Orvieto Classico, Il Palazzone, Umbria, Italy

Roast Fillet of Cornish Cod, White Asparagus,
St Austell Bay Mussels and Mousserons

2022 Encruzado, Quinta dos Carvalhais, Dão, Portugal

Iberico Pork Chop, Ancient Grains, Wild Garlic Pesto,
Buttered Rainbow Radish

2021 Chassagne-Montrachet, Michel Niellon, Burgundy, France

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

20yr Sandeman Tawny, Port, Portugal £10

Valrhona Chocolate Pave, Salt Caramel Ice Cream,
Peanut and Lime

2021 Maury Rouge, Domaine Mas Amiel, Languedoc-Roussillon, France

£120 per person, £180 with wine pairing

📍 @kitchenw8