

Kitchen W8

Tasting Menu

Thinly Sliced Smoked Eel with Grilled Mackerel,
Golden Beetroots and Sweet Mustard

2016, Grüner Veltliner 'Rosenberg', Anton Bauer. Wagram, Austria

Roast Breast of Quail, Charred White Asparagus,
Peas and Truffle Pesto

2010, Maranoa Verdelho, David Traeger. Victoria, Australia

Fillet of Cod, Black Truffle Emulsion,
Summer Greens, Broad Beans and Girolles

2014, Rully 1er Cru Molesme, Jean-Baptiste Ponsot, Burgundy, France

Iberico Pork Loin, Espelette Pepper,
Charred Lettuce, Corn and Hazelnuts

2014, Pinot Noir, Ma Maison, Leung Estate. Martinborough, New Zealand

Compressed Watermelon, Strawberry Soup,
Buttermilk and Lime

2015, Sauternes, Clos le Comte, Cuvée Emilie. France

Salted Chocolate Parfait, Poached Cherries,
Buckwheat and Vanilla

£65.00 per person

£105 per person with wines

To be taken by the entire table

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

Please note that this is a sample menu and dishes are subject to change.