

# Kitchen W8

## *New Year's Eve Dinner Tasting Menu*

Grilled Cornish Mackerel, Smoked Eel, Golden Beetroot,  
Sweet Mustard and Leek

*2018 Saumur Blanc 'L'Insolite', Thierry Germain, Loire, France*

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Black Winter Truffle Linguini, Aged Parmesan

*2017 Nasiola Vallagarina, Luigi Vilar di Spagnolli, Trentino-Alto-Adige, Italy*

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Steamed Cornish Sea Bass, Scorched Savoy,  
Smoked Bacon and Jerusalem Artichoke

*2018 Listan Bianco, Bodega Tajinaste, Islas Canarias, Spain*

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60 Day Aged Black Angus Beef Rump, Creamed Potato and Red Wine

*2013 Château Poujeaux, Moulis en Médoc, Bordeaux*

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Passion Fruit Cheesecake, Clementine Sorbet

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Salted Caramel Parfait, Roast Peanut Ice Cream, Milk Chocolate and Lime

*2013 Jurançon Moelleux, Clos Lapeyre, South West*

Or

A Selection of British Cheeses (to Share)

£89.00 per person

£150 per person with wines

To be taken by the entire table

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