



Truffle Tasting Menu

*6 courses 90.00 per person
With wine pairing 150.00 per person*

**Free range scrambled duck egg, wild mushroom duxelle,
shaved Alba white truffle**

Nyetimber "Classic Cuvée" NV. West Sussex, England, 125ml

Duck foie gras ballotine, fig and black truffle chutney, homemade brioche

Château Lerys, Muscat de Rivesaltes NV. Roussillon, France, 100ml

Williams pear and Alba white truffle sorbet

Seared North Sea cod, wild mushrooms, salsify, red wine and black truffle sauce

La Chablisienne, "La Pierrelée" Chablis 2015. Burgundy, France, 125ml

Rose veal cutlet, apple and wild mushroom sauce, black truffled mash potatoes

Domaine Bertrand-Bachelet, Maranges 2014. Burgundy, France, 125ml

Dark chocolate fondant, black truffle ice cream

Dow's, "Quinta do Bomfim" Vintage 2005. Douro Valley, Portugal, 100ml

Before ordering please speak to our staff about any food allergies and intolerances

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.
A discretionary 12.5% service charge will be added to your bill. All prices include VAT. A cover charge of 2.00 per person will be added to your bill