



Truffle Tasting Menu

6 courses £110.00 per person

Premium Wine Pairing £70.00

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

Château Roumieu, Sauternes 2016. Bordeaux, France

Creamy leek and chervil risotto, shaved Alba white truffle

Taittinger, Vintage Brut 2014. Reims, France

Granny smith apple & Alba white truffle sorbet

Stone bass, hand-picked white crab, fennel and leek etuvée, watercress and truffle sauce

Jean Marc Pillot, Chassagne-Montrachet "Les Pierres" 2018. Burgundy, France

Rose veal rump, apple and wild mushroom sauce, black muffled mash potatoes

Harmand Geoffroy, Gevrey-Chambertin 2017. Burgundy, France

Dark chocolate fondant, black truffle ice cream

Royal Tokaji, "5 Puttonyos Blue Label" Tokaji Aszú 2016. Tokaji-Hegyalja, Hungary

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present.

A discretionary 13.5% 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