

Truffle Menu

Available from 14th November until 26th November

“Baked Potato”

Baked Charlotte Potato, Vacherin Mont d’Or,
Pickled Walnut, Potato Emulsion, Wiltshire Truffle
2014, Chardonnay, Quartz Stone, Glen Carlou. Paarl, South Africa

“Chicken and Bacon”

Salad of Grilled Jerusalem Artichoke, Crispy Pig Jowl,
Roast Chicken and Truffle Dressing, Pear and Beetroot
2012, Maranoa Verdelho, David Traeger. Victoria, Australia

“Truffle Bolognese”

Glazed Veal Shin, Wild Mushroom Bolognese,
Hand Rolled Macaroni and White Truffle
2011, Aloxe-Corton, Domaine Tollot-Beaut. Burgundy, France

“Chestnut and Pear”

Warm Chestnut and Prune Croustade, Comice Pear,
Truffle Honey Ice Cream
2013, Royal Tokaji Aszú, 5 Puttonyos. Hungary

£100.00 per person

£150 per person with matching wines

To be taken by the entire table

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

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