

Truffle Menu

Available from 12th November until 25th November

Three varieties of truffle in one special menu

Tuber Uncinatum aka Autumn Black Truffle

Tuber Melanosporum aka Périgord Truffle

Tuber Magnatum Pico aka White Alba Truffle

“Baked Potato”

Baked Charlotte Potato, Vacherin Mont d’Or,
Pickled Walnut, Potato Emulsion, Périgord Truffle
2012, Maranoa Verdelho, David Traeger. Victoria, Australia

“Truffle Carbonara”

Hand Rolled Spaghetti, Crisp Pork Jowl, Aged Parmesan
and White Alba Truffle
2015, Rully 1er Cru Molesme, Jean-Baptiste Ponsot. Burgundy, France

“Fowl and Smoked Sausage”

Label Rouge Guinea Hen, Lightly Smoked Sausage Roll,
Crushed Pumpkin, Autumn Truffle, Sage and Onion
2014, Barolo Albe, G.D Varja. Piedmont, Italy

“Gingerbread and Pear”

Gingerbread Ice Cream, Brown Butter Poached Pear,
Caramelised Wafers and Warm Truffle Honey
2013, Royal Tokaji Aszú, 5 Puttonyos. Hungary

£100.00 per person

£145 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.