

Kitchen W8

Truffle Menu

Available from 15th November until 27th 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

All our truffles are sourced from friend Zak Frost at Wiltshire Truffles

Selecting only the very finest truffles

“Truffle Churros”

36 Month Aged Parmesan Churros, Autumn Truffle
and Pickled Walnut

“Cheese and Pepper”

Hand Rolled Spaghetti Cacio e Pepe
and White Alba Truffle

“Pie, Mash and Liquor”

Delica Pumpkin, Chanterelle and Brown Butter Pie,
Périgord Truffle Mash and Roast Chicken Gravy

“Rice Pudding”

Roast Comice Pear, Warm Vanilla Rice Pudding,
Toasted Hazelnuts, and Truffle Honey

£140.00 per person

£190 per person with matching wines

To be taken by the entire table

A discretionary gratuity of 15 % will be added to the total bill.