

Kitchen W8

Truffle Menu

Available 4th-20th December 2020

Four varieties of truffle in one special menu

Tuber Uncinatum aka Autumn Black Truffle

Tuber Melanosporum aka Perigord Truffle

Tuber Magnatum Pico aka White Alba Truffle

Fungi Mattirolomyces Terfezioides aka Honey Truffle

All our truffles are sourced from friend Zak Frost at Wiltshire Truffles
Selecting only the very best truffles

“Beef and Onions”

BBQ Beef Short Rib Croquettes, Crispy Pickled Shallots,
Wiltshire Autumn Truffle and Walnut Ketchup
2014 Château Perron, Lalande de Pomerol, Bordeaux, France

“Truffle Broth”

Wild Mushroom Broth, Puffed Barley, Confit Egg Yolk,
Lightly Smoked Lardo and White Alba Truffle
2017 Rully 1er Cru Molesme, Jean-Baptiste Ponsot, Burgundy, France

“Pie and Mash”

Roast Norfolk Quail, Perigord Truffle Creamed Potato,
Delica Pumpkin, Chanterelle and Brown Butter Pie
2017 Pinot Noir, Iona, Elgin, South Africa

“Sticky Toffee”

Sticky Toffee Pudding, Spiced Pear
and Honey Truffle Ice Cream
2013 Sauternes, Château Laville, France

£100.00 per person

£150 per person with 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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