

Kitchen W8

Truffle Menu

Four varieties of truffle in one special menu

Monday November 13th to Sunday November 26th

Excluding Sunday Lunch

Tuber Uncinatum aka Autumn Black Truffle

Tuber Melanosporum aka Périgord 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

“Truffle Churros”

36-Month Aged Parmesan Churros, Autumn Truffle
and Pickled Walnut

“Truffle and Rice”

Lightly Smoked Carnaroli Risotto, Jerusalem Artichoke
and White Alba Truffle

“Blackened Quail”

Périgord Truffle Glazed Quail, Roast Delica Pumpkin,
Chestnuts and Cavolo Nero

“French Toast”

Pain Perdu, Brown Butter Roasted Pear, Toasted Walnuts
and Honey Truffle Diplomat Cream

£145 per person or £195 per person with wines

To be taken by the entire table

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