

Kitchen W8

A Celebration of Black & White Truffle

Late Autumn marks a time of the year that we are blessed with many varieties of truffles. Native Autumn truffles from woodland in Wiltshire, the highly prized peak season white truffles and Black “Périgord” truffles. To make the most of these amazing ingredients Mark and the team will be serving a series of Truffle dishes in various forms. These dishes will be

available from
23rd November – 6th December.

Truffle Dishes

Wiltshire Truffle and Baron Bigod Croquettes

£12 (for 2)

Hand Rolled Taglioni, La Villa Parmesan

Périgord Truffle

£36

or

White Truffle

£65

Tournedos Rossini, Sauce Périgueux

£62

Tasting of Truffle Menu £135.00

(includes all the above dishes with white truffle Taglioni)

with Wine Paring £180.00 (3 glasses)

Ask about allergens. Our kitchen is not allergen free. If you have allergies/intolerances, please speak to a member of the team before ordering.

A £2 cover charge will be added to the final bill. A 15% discretionary gratuity will be added to the total bill.