

Kitchen W8

Truffle Menu

Four varieties of truffle in one special menu

Tuber Uncinatum aka Autumn Black Truffle

Tuber Magnatum Pico aka White Alba Truffle

Tuber Melanosporum aka Périgord 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

“Cheese on Toast”

Aged Beef Fat and Cep Brioche, Melting Tunworth,
Wiltshire Autumn Truffle and Walnut Ketchup

2018 Rully 1er Cru Montpalais, Jean-Baptiste Ponsot, Burgundy, France

“Egg and Bacon”

Crisp Bantam Egg, Smoked Pork Jowl, Autumn Leaves,
Jerusalem Artichoke and White Alba Truffle

2017 Barolo Albe, G.D Vajra, Piedmont, Italy

“Truffle Bolognese”

Roast Fillet of Veal, Wild Mushroom Bolognese,
Hand Rolled Macaroni and Périgord Truffle

2018 Priorat, Terroir Históric, Terroir al Límit, Priorat, Spain

“Banoffee”

Toasted Oats, Dulce de Leche,

Smashed Banana and Honey Truffle Diplomat Cream

2017 Jurançon Moelleux, Domaine Cauhapé, Jurançon, France

£120.00 per person or £170 per person with wines

To be taken by the entire table

A discretionary gratuity of 12.5 % will be added to the total bill.