
WINTER BLACK TRUFFLE TASTING MENU £100.00

WINE PAIRING £60.00

Amuse Bouche

Celeriac ice cream, fresh black truffle

Wagyu beef carpaccio, black truffle dressing, wild garlic

Scotch organic hen's egg, black truffle puree, Cornish Kern

Artichoke, black truffle barigoule

Langoustine ravioli, black truffle praline, white asparagus

Venison saddle, Roscoff onion, tarragon, Perigueux jus

Wild strawberry, Champagne

Wild forest, choco, pistachio, truffle maple syrup

Petit fours

All prices are in pounds Sterling and inclusive of VAT at the current rate.

A discretionary 12.5% service charge will be added to your bill.

Meat weights are approximate uncooked weights. (v) Suitable for vegetarians.

Fish dishes may contain bones or shells.

Food allergies and intolerances: Please speak to our staff if you suffer from an allergy or intolerance or would like more information on dish ingredients and allergens.