



Truffle Tasting Menu

6 courses £120.00 per person

Wine Pairing £80.00

Crème Dubarry, Autumn black truffle

Château Lamothe-Bouscaut 2019, Bordeaux, France



Vol-au-vent, poached Clarence Court egg, wild mushrooms

Primorska "Retro", Guerila 2021, Vipava Valley, Slovenia

Williams pear & white truffle sorbet



Seared stone bass, truffle risotto, chervil sauce

Châteauneuf-du-Pape Blanc "Extrait" Chante Cigale 2022, Rhône Valley, France



Slow cooked corn-fed chicken supreme, truffled mashed potatoes, wild mushrooms

Maranges, Bertrand-Bachelet 2020, Burgundy, France



Caramel and truffled mascarpone tartlet, caramelized hazelnuts

Tokaji "Édes Szamorodni" Dorgó Vineyard 2018, Disznokő, Hungary

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present.

A discretionary 15 % service charge will be added to your bill. All prices include VAT. A cover charge of 2.00 per person will be added to your bill