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WINTER BLACK TRUFFLE TASTING MENU £100.00

WINE PAIRING £60.00

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Amuse Bouche

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Celeriac & preserved Chilean Perigord ice cream

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Wagyu beef carpaccio, black truffle dressing, wild garlic

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

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Artichoke, black truffle juice barigoule

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Langoustine ravioli, black truffle praline, white asparagus

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Venison saddle, Roscoff onion, tarragon, Perigueux jus

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Wild strawberry, Champagne

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Wild forest, choco, pistachio, truffle maple syrup

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Petit fours

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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.