

Collaboration Truffle Dinner Menu

Glass of Moët Chandon on arrival

Aged beef battuta, marsala zabaglione, white truffle

Roasted cauliflower floret, celeriac, white truffle

Smoked burrata tortelli, burnt butter, grana padano, white truffle

Fillet of veal, pomme mousseline, madeira jus, white truffle

Home-made cheese, white truffles, honey, pear

Honey panna cotta, truffle, roasted figs

125

Wine pairing 85

Premium Wine Pairing 110

A discretionary 12.5% service charge will be added to your bill. All prices include VAT
Before ordering please speak to our staff about any food allergies and intolerances
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness