

Truffle and Maille Mustard Tasting Menu

6 courses for £95

With wine pairing for £150

Scrambled duck egg, shaved truffles, Dijon mustard

Laurent-Perrier Brut NV

Duck foie gras ballotine, pear, honey-mustard and white
truffle chutney, homemade brioche

Muscat de Rivesaltes Chateau Lerys NV

Granny smith apple and white truffle sorbet

Gruner Vertliner E. Machernodl Schmaragd Kollmitz 2012

Seared fillet of sea bass, handpicked Devon crab and white
truffle risotto, whole grain mustard

Chablis Varoux 2014

250g veal cutlet, creamy wild mushroom sauce,
Chablis and black truffle mustard mash potatoes

Bourgogne Rouge Domaine de Montille 2012

Dark chocolate and confit orange tart,
Grand-Marnier and truffle ice cream macaroon

Graham's Tawny Port 10 Years Old

Food allergies and intolerances, before ordering please speak to our staff
about your requirements.

A discretionary service charge of 12.5% will be added to your bill
20% VAT included