

TO START

BLACK TRUFFLE & PARMESAN CRUMPETS

TRUFFLE CHEESE TOASTIE

Ibérico jamón, onion jam, brioche

ENTRÉE

PAN ROASTED TRUFFLE SCALLOPS

King mushrooms, cauliflower & truffle soup

OR

LOBSTER & TRUFFLE RAVIOLI

Flaked spanner crab, crushed lobster sauce, shaved black truffle

MAIN

FLASH SEARED WAGYU FILLET

Beluga lentils, piccolino onions, foie gras & black truffle sauce

OR

TRUFFLE BUTTER POACHED MURRAY COD

Roasted lettuce, chestnut mushrooms, truffle risotto

FOR THE TABLE

DUTCH CREAM MASHED POTATO *French butter, double cream, chives, fresh truffle*

LIVING LETTUCE *Salad cream, salted baby cucumber, bread crust crumbs*

DESSERT

VALRHONA HOT CHOCOLATE SOUFFLÉ

Araguani 100% cocoa, black truffle ice cream

'WILL STUDD' TRUFFLE BAKED CAMEMBERT (150G) | +40

French baguette & fruit pastes (allow 25mins)

Please notify staff of any allergies you may have.

A 10% staff gratuity will be added to the final bill for groups of 8+ (Monday - Saturday) A 15% surcharge applies on Sunday and public holidays.

All card transactions incur a 1% surcharge.