

# white truffle

## main menu

2022 | £77.50 per person    2023 | £79.50 per person

We offer a choice of 1 dish per course for all guests. Additional choices available at a £8 supplement.

### STARTERS

Chicken liver pâté with onion jam, soft herb salad, ciabatta bread  
Air cured Beef (bresaola), aged Parmesan, black truffle dressing  
Smoked duck breast endive & blood orange sylabub  
Shellfish cocktail, prawns, crab, avocado, cucumber, Marie rose  
Pork rilette, peppered pineapple, mustard leaf, sea salt crackers  
Smoked salmon cannelloni, avocado salsa, caviar, lemon dressing  
Beetroot carpaccio, herb crust goat's cheese, candy walnut aged balsamic

### SPRING / SUMMER

Seasonal soup  
Crab tartlets  
Chicken & ham terrine, pickled mushrooms,  
tarragon mayo, honey mustard dressing  
Ricotta, quince, pickled apple, honeycomb on toasted sourdough

### AUTUMN / WINTER

Seasonal soup  
Burrata mozzarella, fig, honeycomb,  
marcona almonds on toasted sourdough

### CHEF'S CHOICE

Beetroot & gin cured salmon, gribiche, fennel salad (£2pp supplement)

(V) Vegetarian | (VG) Vegan | (GF) Gluten-Free

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### MAINS

Roast chicken breast with white truffle mash, wild mushroom sauce and broccoli  
Confit duck leg, roasted plum, hassle back potatoes, seasonal veg  
Hake, wrapped in pancetta, sea vegetables, bure blanc  
Cod & crab, herb crust, creamy mash, crushed peas with a butter sauce  
Beef sirloin, creamed mushroom tart, caramelised onion, season veg and gravy  
Roasted wild salmon (or stone bass), chorizo baby potatoes, samphire & dill sauce

### SPRING / SUMMER

Pork fillet with crackling, black pudding, mustard greens & apple sauce  
Herb crust lamb shoulder, parsnip bubble & squeak  
with smoked bacon sauce, kale or spinach

### AUTUMN / WINTER

Herb crusted rack of lamb, dauphinoise potato,  
radicchio lettuce & seasonal vegetables

### CHEF'S CHOICE

Beef fillet, fondant potato, morrel mushroom,  
root veg & madeira sauce (£4pp supplement)

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### DESSERTS

Banoffee tart with salted peanut ice cream  
Lemon posset, raspberry, vanilla cream and shortbread  
Baked vanilla & blackcurrant cheesecake  
Brownie white chocolate ice cream  
Sticky toffee pudding, caramel sauce or vanilla ice cream  
Milk chocolate praline bar, forest fruit sorbet  
Salted caramel cheesecake, berry curd  
Lemon meringue pie

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### SPRING / SUMMER

White chocolate & strawberry Eton mess  
Passion fruit & mango pavlova

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### AUTUMN / WINTER

Apple & sultana crumble tart with custard or vanilla ice cream

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### CHEF'S CHOICE

Duo dessert (£2pp supplement)

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