

TRUFFLES **RESTAURANT**

First Course

Rabbit - Foie Gras - Piccalilli

Presse of Rabbit and Foie Gras
With Piccalilli Flavours

(£14.00)

Ox Faggot - Potato - Red Onion

Braised Ox Cheek Faggot
With Pomme Mousseline and Red Onion Confit

(£8.00)

Scallops - Cauliflower - Parmesan

Roasted Sea Scallops, Roast Cauliflower & Puree
With White Truffle and Parmesan Veloute

(£10.00)

Lobster - Cray Fish - Butternut Squash

Lobster and Crayfish Ravioli, Butternut Squash
With Saffron and Crayfish Vinaigrette

(£12.00)

Pigeon - Fig - Port

Local Wood Pigeon with Caramelised Black Mission Figs
Vanilla & Port

(£8.00)

Main Course

Beef - Potato - Red Wine

Bavette of Black Angus Beef
With Barolo, Potato Gratin, Braised Carrots & Onions
(Best Served Medium Rare)

(£20.00)

Pork - Cabbage - Apple

Slow Roasted Belly of Gloucester Old Spot,
Cream Cabbage, Parsnip Puree & Caramelised Apple

(£19.00)

Venison - Red Cabbage - Cocoa

Kent Fallow Venison Loin
With Chipotle Chilli, Braised Red Cabbage, Salsify & Sauce Valrhona

(£26.00)

Partridge - Lentils - Celeriac

Local Partridge, Poached & Roasted
With Puy Lentils, Celeriac & Purple Sprouting Broccoli

(£19.00)

Halibut - Succotash - Curry

Pan Roasted & Steamed Wild Halibut, Prawn & Mussel Succotash
With Curry Spice emulsion

(£19.00)

Sea bass - Gnocchi - Mushrooms

Wild Sea bass Fillet
With Herb Gnocchi, Wild Mushrooms & Roasted Chicken Jus

(£24.00)

Desserts

Zabaglione - Espresso - Marsala

De-constructed Tira Misu
With Zabaglione Sabayon, Marsala Jelly & Espresso Ice cream
(£10.00)

Pear - Roquefort - Port

Poached Pear with Blue Cheese Ice cream,
Port Reduction & Roast Hazelnuts
(£8.00)

Chocolate - Caramel - Cumin

Hot Chocolate Fondant,
Cumin Caramel with Milk Jam & Fleur Sel Ice Cream
(£10.00)

Banoffee - Panna Cotta - Pecan

Banoffee Crumble, Vanilla Panna cotta
With Pecan & Maple Ice Cream
(£8.00)

Peanut - Milk Mousse - Red Cherry

Peanut Butter Parfait & Peanut Brittle Sandwich,
Organic Milk Mousse with Red Cherry Sauce
(£8.00)

English Artisan Cheese Selection

(£12.00)

Bath Soft

Medal Winning Cheese from Park Farm Cheese Makers,
Triple Cream, Soft, White Mould Ripened, Organic unpasteurised Cows Milk

Oxford Isis

From Oxford Cheese Company
Honey mead Wash Rind, Creamy Consistency,
Flowery Aroma and Pronounced Flavour unpasteurised Cows Milk

Dorstone

From Neal's Yard Creamery Herefordshire
An Ashed Matured Goats Milk cheese, delicate Flavour, wrinkled Rind, Fluffy Texture,
Unpasteurised Goats Milk

Beenleigh Blue

From Ticklemore Cheese, South Devon
Soft Crumbly, Sweet Blue-veined, Creamy, Ewes Milk Cheese unpasteurised, Vegetarian

A Discretionary 12.5% Service Charge will be added to your bill

Mobile Phones must be switched off

Head Chef

Richard Cameron

TRUFFLES **RESTAURANT**

Vegetarian

First Course

Pear - Gorgonzola - Rosemary

Risotto of Pear, Gorgonzola with Rosemary

(£8.00)

Artichoke – Giroles - Truffle

Jerusalem Artichoke, White Truffle Veloute
With Pickled Giroles

(£8.00)

Main Course

Goats Cheese - Beetroot - Carrot

Deep Fried Herb Crusted Goats cheese,
Spiced Beetroot, Carrot & Coriander

(£19.00)

Pumpkin - Cappelletti - Balsamic

Cappelletti of Pumpkin with Wild Rocket, Spinach, Pinenuts
With Sage Nut Butter & Aged Balsamic

(£19.00)

Desserts

Zabaglione - Espresso - Marsala

De-constructed Tira Misu
With Zabaglione Sabayon, Marsala Jelly & Espresso Ice cream

(£10.00)

Pear - Roquefort - Port

Poached Pear with Blue Cheese Ice cream,
Port Reduction & Roast Hazelnuts

(£8.00)

Chocolate - Caramel - Cumin

Hot Chocolate Fondant,
Cumin Caramel with Milk Jam & Fleur Sel Ice Cream

(£10.00)

Banoffee - Panna Cotta - Pecan

Banoffee Crumble, Vanilla Panna cotta
With Pecan & Maple Ice Cream

(£8.00)

Peanut - Milk Mousse - Red Cherry

Peanut Butter Parfait & Peanut Brittle Sandwich,
Organic Milk Mousse with Red Cherry Sauce

(£8.00)

Selection of Artisan Cheese

(£12.00)

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Head Chef

Richard Cameron