TRUFFLE NIGHT

Menu

Poached free range duck egg served on a bed of spinach, truffle foam and fresh truffle flakes:

(2000)

Homemade egg taglioni served with butter, truffle oil and fresh truffle flakes:

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Slow roasted West Yorkshire guinea fowl served on fresh truffle mash, baby carrots and spinach;

> (9900) Homemade sorbet

(2000)

Pan fried fresh local market halibut served with truffle foam. fresh truffle flakes on potato gratin and sauteed greens;

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Homemade truffle ice cream

To book your table please call 0113 2425197



