

oliveira kitchen's
SUMMER TRUFFLE MENU

£70 per person

Wine pairing for and extra £35 per person

(all dishes in this menu are prepared using black summer truffle sourced from Aragón, Spain. It has gentle notes of hazelnut which develop with the season, deepening to an intense, earthy aroma by midsummer)

heilala vanilla & cauliflower velouté
with truffle infused cassava chip

RIVER COTTAGE SPARKLING, KENT, ENGLAND

lady quail of norfolk

poached quail egg, from norfolk farms, nested on potato mousse

BOHEM BY LATÚE, CASTILLA, SPAIN

the beauty heart 'ravioli'

blood-red heirloom radish thinly sliced and filled with vitelotte

CHÂTEAU OLLIEUX ROMANIS, CORBIÈRE, FRANCE

polonaise op. 64-2

crema di carciofi filled pierogi in cocoa butter and parsnip warm vichyssoise

LIKE RAINDROPS, MCLAREN, AUSTRALIA

lord of the woodlands orzotto

orzotto pasta cooked with a selection of woodland mushrooms and lord of the hundreds, a hand-crafted cheese made in the heart of East Sussex

WHEN WE DANCE, CHIANTI, ITALY

chocolate ganache, salted caramel, truffle ice cream

HEAVEN ON EARTH, WESTERN CAPE, SOUTH AFRICA