

oliveira kitchen's

AUTUMN TRUFFLE MENU

£90 per person

Wine pairing for an extra £50 per person

(all dishes in this menu are prepared using Burgundy Truffles sourced from Périgord, France. It has gentle notes of hazelnut which develop with the season, deepening to an intense, earthy aroma by mid season)

heilala vanilla & cauliflower velouté with truffle infused cassava chip

PROSECCO, GIOL, ITALY

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

BOHEM BY LATÚE, CASTILLA, SPAIN

the beauty heart 'ravioli' heirloom beets thinly sliced and filled with vitelotte noire

CHÂTEAU OLLIEUX ROMANIS, CORBIÈRE, FRANCE

polonaise op. 64-2 polish dumpling filled with lentil served in cocoa butter and parsnip warm vichyssoise

LIKE RAINDROPS, MCLAREN, AUSTRALIA

miss muffet trofiette trofie pasta cooked with sue proudfoot's award winning artisan cheese, (vegan version made with mouse's favourite artisan plant-based alternative)

WHEN WE DANCE, CHIANTI, ITALY

truffle crème brûlée with porcini ice cream

HEAVEN ON EARTH, WESTERN CAPE, SOUTH AFRICA

* PLEASE NOTE WE SERVE ORIGINAL PARMIGIANO REGGIANO FROM MODENA IN ITALY. THIS IS A EIGHT-CENTURIES OLD TRADITION AND A PROTECTED DENOMINATION OF ORIGIN. WE DO HAVE AN ENGLISH VEGETARIAN ALTERNATIVE AVAILABLE UPON REQUEST FOR THOSE UNCOMFORTABLE WITH TRADITIONAL CHEESE MAKING. WE ALSO HAVE A VEGAN SUBSTITUTE. PLEASE LET OUR TEAM KNOW OF YOUR PREFERENCES

* A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL. SERVICE CHARGE IS SHARED AMONG THE STAFF AS A BONUS ON TOP OF THEIR SALARY. We cannot guarantee total absence of allergens. Please inform a member of our team of any allergies