

oliveira kitchen's

TRUFFLE MENU

£90 per person

Wine pairing for an extra £50 per person

(all dishes in this menu are prepared using European truffles. 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

cappelletti maison

foraged beefsteak mushroom filled handmade pasta with three-covered leek consommé

CHÂTEAU OLLIEUX ROMANIS, CORBIÈRE, FRANCE

lady quail of norfolk

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

BOHEM BY LATÚE, CASTILLA, SPAIN

polonaise op. 64-2

dumpling filled with artichoke cream served in cocoa butter and parsnip vichyssoise

LIKE RAINDROPS, MCLAREN, AUSTRALIA

sea-flora acquerello

selection of organic sea plants cooked in specially aged risotto

WHEN WE DANCE, CHIANTI, ITALY

truffle crème brûlée with porcini ice cream

MALBEC DULCE, DOMAIN BUSQUET, ARGENTINA

* 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

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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