



TRUFFLE MENU

The beginning

miniature tastes of our favourite creations - past and present

Bibendum egg

crème fraiche, sunflower seed emulsion, toasted sunflower

Torbay prawns

black radish, almond oil

Turbot

parsnip, curry

Partridge

chestnut and caper sauce, fregola

Veal sweetbread

Bibendum double chocolate soufflé

South American Fairtrade Mayan Red 70% and 100% chocolate soufflé, Madagascan vanilla ice cream

Petit fours

£275 autumn truffle

£350 white truffle