



THE BILDESTON CROWN

TRUFFLE TASTING MENU Italian wine pairing

Thursday 21st September

Scallop crudo, apple & yuzu ponzu, black truffle
2021 Gavi del Comune de Gavi 'Fossili', San Silvestro

Cromer crab ravioli, bisque, basil cream, black truffle
2022 Grechetto di Todi, Umbria, Di Filippo

Confit quail scotch egg, oscietra caviar, summer truffle
2022 Pinot Nero, Alto Adige, Tramin

Suffolk honey & mustard ham hock ballotine, crispy truffled egg yolk,
Nedging hall plum salsa, crispy potato
2015 Barolo Riserva, Costa di Bussia

Vanilla pannacotta, candied celeriac, truffle, blossom
2018 Recioto di Soave 'La Perlara', Ca'Rugate

Sweetie jar, pistachio biscotti

£95 per person

Any allergens, please check with the manager on duty and the chef will advise. A discretionary service charge of 12.5% is added to tables of 8 and over. Where possible, we use produce from Nedging Hall Estate and beer from Mauldons brewery. Please speak to our staff to find out more