



Secret Supper Club

An Italian Autumn with wines from Piedmont

Thursday 22nd October 2026

*The masters of the phrase 'what grows together, goes together'.
We celebrate the food and wine from this diverse region with five courses of Italian
cuisine and fine wines from Piedmont.*

Girolle and truffled lardo flatbread, Castelmagno, confit leek

2021 Alta Langa Limited Edition, Fontanafredda

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Confit trout, smoked cod's roe, apple, horseradish

2024 Onorata Langhe Favorita, Azienda Agricola Negro

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Wild rabbit agnolotti, squash, sage

2024 Briccotondo Barbera Piemonte DOC, Fontanafredda

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Berkshire venison, porcini, salt baked celeriac, damson

2024 Langhe Nebbiolo DOC San Giacomo, Ascheri

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Roast fig and hazelnut frangipane tart, mascarpone, lemon

2023 Moscato d'Asti Moncucco DOCG, Fontanafredda

5 courses with paired wines £85 per person

For all other enquiries please contact Andrea - info@thewhiteoak.pub

Menus are subject to seasonal variations and changes as dictated by Mother Nature

All prices are inclusive of VAT. Game dishes may contain shot.
Please inform us of any allergens and ask to speak to a manager for allergen advice.
www.thewhiteoak.pub