

# 6 Course



## Tasting Menu (v)

£75 | Drinks pairing +£60

Homemade bread, flavoured butter

### Beetroot

Tartare, kimchi emulsion

### Burrata

Fennel, blood orange

### Celeriac

Green apple, truffle

### Surprise

Chef's choice course

### Arancini

White onion, grilled asparagus, macadamia

### Rhubarb + Custard

Stem ginger, Maldon shortcake

### Baron Bigod (+£9.5)

Homemade truffle honey, fruit & nut toast