

6 Course



Tasting Menu

£75 | Drinks pairing +£60

Homemade bread, flavoured butter

Beetroot

Tartare, kimchi emulsion

Foie Gras

Parfait, fennel, blood orange

Orkney Scallop

Celeriac, green apple, truffle

Surprise

Chef's choice course

Lamb

Pea, wild garlic, goat's curd

Rhubarb + Custard

Stem ginger, Maldon shortcake

Baron Bigod (+£9.5)

Homemade truffle honey, fruit & nut toast