

Bingham

SUNDAY BRUNCH

2 COURSES FOR £35

3 COURSES FOR £38

BROCCOLI SOUP

whipped goats curd, radish, peas, mint, lemon oil

WATERCRESS RISOTTO

Thai pickled shallots, broad beans, horseradish cream

LAMB CROQUETTE

wild garlic mayo, baby gem lettuce, tomato

TORCHED SALMON

basil, cream cheese, beetroot vierge, lemon gel

CHICKEN TERRINE

baby leek, pickled shimeji mushroom, black truffle emulsion

We want to offer you the best service so please let us know of any dietary requirements you may have.

A discretionary 12.5% service charge is added to your final bill which is shared among all employees because we operate under the code of best practice of service charges.

SUNDAY BRUNCH

RICOTTA RAVIOLI

asparagus, confit egg yolk, hazelnut emulsion

SALT BAKED BEETROOT

rainbow chard, quinoa, avocado, pine nut dressing

ROASTED HAKE

pea & mint puree, crushed peas, Jersey royals, potted shrimp sauce

PORK BELLY

pigs head croquette, chicory marmalade, carrots, sweet potato, sherry jus

BEEF SIRLOIN

seasonal vegetables, Yorkshire pudding, roast potatoes

RHUBARB TRIFLE

sponge, mascarpone mousse, stem ginger, rhubarb sorbet

BANOFFEE CHEESECAKE

caramelized popcorn, salted caramel ice cream

BITTER CHOCOLATE

white chocolate snow, tropical fruit, coconut sorbet

OLIVE OIL & POLENTA CAKE

burnt orange, lemon thyme, chocolate sorbet

CHILLED RICE PUDDING

honeycomb, strawberry sorbet