



**BYBROOK**  
FRESH DINING

## **Market Menu**

### **Starters**

#### **Asparagus**

English asparagus tart, poached free range egg, rocket salad

#### **Risotto**

Plum tomato risotto, mascarpone cream, braised baby fennel

#### **Pork**

Confit belly of pork, spiced lentils, caramelised apple

### **Main courses**

#### **Beef**

Roast rump of beef, horseradish mash, spinach, garlic and parsley jus

#### **Chicken**

Poached and roasted breast of organic chicken, creamed cabbage, shallot creamed potato

#### **Salmon**

Pave of organic salmon, shaved fennel salad, sauce vierge

### **Desserts**

#### **Vanilla**

Vanilla crème brulee, strawberry sorbet

#### **Cheese**

Selection of British cheeses, traditional condiments, homemade chutney

#### **Chocolate**

Warm chocolate mousse, toasted almond ice cream, cherry compote

**Two Courses £21.00**

**Three Courses £25.00**

Please note that a 12.5% service charge will be added to your bill.

Our produce is purchased fresh every day, so  
Please understand that some dishes may not always be available.  
All dishes may contain traces of nuts.