



BYBROOK  
FRESH DINING

## Market Menu

### Starters

#### **Terrine**

Pressed terrine of corn fed chicken and duck liver, fig and port reduction, Monbazillac jelly

#### **Ravioli**

Ravioli of organic salmon and lobster, lemongrass emulsion

### Main courses

#### **Chicken**

Roasted breast of corn fed chicken, smoked mashed potato, baby leeks, Madeira jus

#### **Bream**

Pan fried fillet of gilt head bream, fricassee of butternut squash, pancetta and King oyster mushrooms, thyme emulsion

### Desserts

#### **Pineapple**

Pineapple cannelloni, coconut sorbet, passion fruit coulis

#### **Tart**

Baked egg custard tart, cherry compote, candied almonds

2 Courses £25.00

3 Courses £30.00

We will add a 12.5% service charge. This charge is paid directly to the staff serving and cooking for you with no employer deductions. We don't expect you to pay this unless service meets your expectation.