



Starters

Torchon

Torchon of duck liver, fig and port reduction, gingerbread
Gewürztraminer Signature, René Muré, Alsace, France 2008 £12.00

Risotto

Winter truffle risotto, chicken oyster beignet, parsley puree
Monteferrato Bianco, Alteserre, Chardonnay, Cortese, Bava
Piedmont, Italy 2004 £15.50

Crab

Tian of Salcombe bay crab and guacamole, tomato and pepper gazpacho
Billecart-Salmon, Brut, Rosé, Chardonnay, Pinot Meunier, Pinot Noir Champagne, France
N.V £ 19.00

Tortellini

Tortellini of sea reared rainbow trout, oyster and caviar velouté, cucumber
Weingut, Loimer, Grüner Veltliner, Lower Austria,
Kamptal, Austria 2009 £11.50

Duck Egg

Slow cooked duck egg, pickled mushrooms, pan fried duck liver, celeriac velouté,
pancetta
Jermann, Pinot Grigio, Friuli-Venezia-Giulia, Italy 2009 £11.50

Scallops

Sear hand dived scallops, cauliflower puree, agro dolce dressing (£5.00 supplement)
Rias Baixas, Veigadares, Albariño, Adegas Galegas
Galicia, Spain 2008 £11.50

Three Courses £60.00

Wine Pairings by the glass (175ml glass)

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.



BYBROOK
FRESH DINING

Main Courses

Veal

Slow cooked loin of English Rose veal, braised red cabbage, Jerusalem artichoke, veal sweetbreads, Madeira jus

Chianti Classico, Sangiovese, Fonterutoli, Mazzei, Tuscany, Italy 2007 £11.50

Pork

24 hr cooked belly of free range pork, Stornoway black pudding, caramelised choucroute, carrot, five spice sauces

The Ladybird, Merlot, Cabernet Franc, Cabernet Sauvignon, Organic Stellenbosch, South Africa 2008 £11.50

Lamb

Herb crusted cannon of lamb and confit belly, tomato and rosemary terrine, shallot puree, roast salsify, rosemary jus (£5.00 supplement)

La Fleur Laroze, Merlot, Cabernet Franc, Saint-Emilion Grand Cru, Bordeaux, France 2005 £20.50

Sea Bass

Steamed fillet of line caught sea bass, basil puree, samphire and brown shrimp, sun dried tomato and lemon jus

Wittmann, Riesling, Rheinhessen, Germany 2009 £10.50

John Dory

Pan fried fillet of Cornish John dory, crushed peas, sauté potato, langoustine, langoustine emulsion

Château du Seuil, Semillion, Sauvignon Blanc, Graves, Bordeaux, France 2005 £10.50

Turbot

Pan fried fillet of Cornish turbot, Cèpe, celeriac and pancetta fricassee

Bramito del Cervo, Chardonnay, Castello della Sala, Umbria, Italy 2009 £12.50

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Desserts

Mousse

White chocolate mousse, blackberry e'spuma, bitter orange sorbet
Essensia, Orange Muscat, Andrew Quady, Madera
California, United States of America 2007 £10.00

Fondant

Warm Valrhona chocolate fondant, rum ice cream, chestnut puree
Banyuls, Rimage, Les Clos de Paulilles, Grenache Noir, Roussillon, France 2008 £9.00

Parfait

Banana parfait, toffee ice cream, dark chocolate sauce
Muscat Beaume de Venice, Muscat, Domaine de Bernardins, Rhône Valley, France 2008
£10.00

Terrine

Baked apple terrine, apple doughnut, date ice cream
Museum Muscat, Black Muscat, Yalumba, South Australia, Australia N.V. £10.00

Custard

Pumpkin custard, ginger cake, spiced syrup
Vin Santo di Montepulciano, Malvasia, Grechetto, Crociani, Tuscany, Italy 2000 £12.50

Pear

Warm poached pear, walnut Baklava, cardamom ice cream
Tokaji Aszu, 5 Puttonyos, Furmint, Harslevelü, Crown Estates, Tokaji, Hungary 2002
£15.50

Selection of British cheeses

Traditional condiments, homemade chutney
Additional course – £12.00
Instead of desert – £5.00 supplement
Warre's, Optima, Tawny Port 10 Years £10.50 (100ml)
Fonseca Tawny Port, 20 Years £16.00 (100ml)
Warre's Vintage, 1994 £26.00 (100ml)
Three Courses £60.00

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