



BYBROOK
FRESH DINING

Starters

Torchon

Torchon of duck liver, pear chutney, toasted brioche

Monbazillac jelly

Egon Müller, Riesling, QVA, Schwarzhof, Mosel-Saar-Ruwer, Germany

2007 £10.00

Carpaccio

Carpaccio of beef fillet, poached quail's egg

wild rocket, creamed truffle

Estancia, Pinot Noir, Pinnacles Ranches, Monterey County, Napa Valley,

America, 2006 £11.00

Scallops

Seared hand dived scallops, butternut squash, chorizo

and poached pear

White Château Musar, Bekaa Valley, Lebanon 2000 £12.00

Salmon

Tartare of organic salmon, Oscietra caviar, pickled cucumber and citrus dressing

Sancerre, "Les Longues Fins", Domaine André Neveu, Loire Valley, France,

2007 £11.00

Risotto

White onion risotto, pickled mushrooms, cèpe cappuccino

Henri Giraud, Ay Grand Cru, Fût de Chêne, 1999

Champagne, France £25.00

Ravioli

Ravioli of foie gras, braised leeks, summer truffle emulsion

E Minor, Chardonnay, Barossa Valley, Australia, 2007 £8.00

Main Courses

Pork

Slow cooked belly of pork, Stornoway black pudding
shallot mashed potato, apple and vanilla

The Ladybird, Bordeaux Blend, Organic,
Stellenbosch, South Africa, 2007 £12.00

Beef

Slow cooked fillet of beef served rare, cauliflower soubise, wild mushroom
ravioli, red wine jus (£5.00 supplement)

Châteauneuf-du-Pape, Domaine de la Présidente,
Rhône Valley, France 2007 £13.00

Duck

Roast breast of Gressingham duck and confit leg
braised endive, creamed cabbage

Chianti, Fattoria Montellori, Sangiovese, Tuscany, Italy, 2006 £9.00

Halibut

Fillet of wild halibut, baby fennel, tomato confit and jelly
vanilla emulsion

Südtirol, Elena Walch, Sauvignon Blanc, Castel Ringberg,
Italy, 2007 £11.50

John Dory

Pan fried fillet of John Dory, roast langoustine
crushed peas and langoustine emulsion

Eroica, Riesling, Château Ste Michelle, Columbia Valley,
America, 2004 £12.00

Turbot

Steamed fillet of Cornish turbot, Cèpe, celeriac and pancetta fricassee

Petit Chablis, Domaine de la Meulière, Burgundy,
France 2007 £10.00

Desserts

Pineapple

Rum Panna Cotta, roasted pineapple financier,
coconut sorbet

Muscat Beaumes de Venise, Domaine des Bernardins,
Rhône Valley, France, 2005 £8.00

Chocolate

Warm Valrhona chocolate fondant, Tonka bean ice cream

Elysium, Black Muscat, California, U.S.A., 2007 £9.00

Apple

Caramelised apple terrine, prune and Armagnac, homemade apple
doughnuts

Monbazillac, Domaine de L'Ancienne Cure,
Earl Christian Roche, South West, France 2005 £8.00

Peanut

Peanut parfait, salted peanut brittle, bitter chocolate sorbet

Yalumba, "Museum Muscat", Reserve, Southern Australia £8.00

Honeycomb SemiFreddo

Iced honeycomb mousse, raspberry soufflé, raspberry sorbet

Moscato D'Asti, Prunotto, Alba, Italy 2007 £6.00

Orange

Baked orange tart, lemon sorbet, mandarin E'spuma

'Manor House' Irish coffee, Jameson Whiskey £8.00

Selection of British cheeses

Traditional condiments, homemade chutney

Additional course £12.00

As your dessert £5.00 supplement

Niepoort 20 yrs Tawny Port £14.00

Warre's Vintage 1994 Port £25.00

Three Courses £57.00

We will include 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.