



BYBROOK
FRESH DINING

Menu Prestige

Amuse Bouche

Scallops

Sear hand dived scallops, cauliflower puree, agro dolce dressing
Rias Baixas, Veigadares, Albariño, Adegas Galegas
Galicia, Spain 2008

Torchon

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

Turbot

Pan fried fillet of Cornish turbot, Cèpe, celeriac and pancetta fricassee
Bramito, Chardonnay, Castello della Sala, Umbria, Italy 2008

Lamb

Herb crusted cannon of lamb and confit belly, tomato and rosemary terrine, shallot
puree, roast salsify, rosemary jus
La Fleur Laroze, Merlot, Cabernet Franc, Saint-Emilion Grand Cru, Bordeaux, France
2005

Pre-Dessert

Fondant

Warm Valrhona chocolate fondant, rum ice cream, chestnut puree
Banyuls, Rimage, Les Clos de Paulilles, Grenache Noir, Roussillon, France 2008 (100ml)

£72.00 per person

This Menu is to be enjoyed by the entire table

Wine Pairings by the glass (125ml glass), 5 glasses £47.00 per person

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.