



BYBROOK
FRESH DINING

Three Courses £57.00

Wine Pairings by the glass (175ml per glass)

Starters

Terrine

Pressed terrine of Cotswold White chicken, English asparagus and duck liver, prune and armagnac puree

Cape Mentelle, Semillon, Sauvignon Blanc, Margaret River, Western Australia, Australia 2008 £12.00

Quail

Roast breast of quail and confit leg croquette, truffled potato e'spuma,

Rully 1^{ER} Cru "Les Cloux", Paul Jacqueson, Pinot Noir, Côte Chalonnaise, Burgundy, France 2007 £ 15.00

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 £ 18.00

Salmon

Confit of organic salmon, beetroot carpaccio, celeriac remoulade, cucumber

Gala 3, Luigi Bosca, Viognier, Chardonnay, Riesling, Mendoza, Argentina 2007 £13.00

Duck Egg

Slow cooked duck egg, pickled mushrooms, pan fried duck liver, celeriac velouté, pancetta

Jermann, Pinot Grigio, Friuli-Venezia-Giulia, Italy, 2008 £11.00

Tuna

Marinated tuna salad, pickled mooli, hoi sin dressing, baby artichoke and thai shallot

Bercher, Grauer Burgunder (Pinot Gris) Kabinett, Jechtinger Eichert, Baden, Germany 2008 £10.00

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.



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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 sauce

Meerendale, Pinotage, Durbanville, South Africa 2005 £10.00

Lamb

Herb crusted cannon of lamb and confit belly, tomato and rosemary terrine, shallot puree, roast salsify, rosemary jus

Château Labégorce-Zédé, Cabernet Sauvignon, Merlot, Margaux, Bordeaux, France 1998 £20.00

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 2008 £10.00

John dory

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

E.S. Vino, Torrontès, Tupungato, Finca Sopenia, Mendoza, Argentina 2009 £7.00

Turbot

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

Bramito, Chardonnay, Castello della Sala, Umbria, Italy 2008 £11.00

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Desserts

Tart

Pumpkin tart, gingerbread ice cream, gingerbread crisp

Vin Santo Di Montepulciano, Malvasia, Grechetto, Crociani, Tuscany, Italy
2000 £12.00 (100ml)

Chocolate

Warm Valrhona chocolate fondant, tonka bean ice cream, crème de cacao jelly

Banyuls, Château de Jau, Grenache Noir, "Les Clos de Paulilles",
Roussillon, France 2008 £8.00 (100ml)

Brulee

Crème fraiche brulee, chestnut financier, caramelised apple

Cabidos, Cuvée Saint Clément, Petit Manseng, Domaine de Cabidos, Vivien
de Nazelle, South West of France, France 2005 £9.00 (100ml)

Mousse

Pear mousse, blackberry sorbet and espuma, hazelnut biscuit

Earl Christian Roche, Monbazillac, Domaine de l'Ancienne Cure, Semillon,
Sauvignon Blanc, Muscadelle, South West, France 2007 £8.00 (100ml)

Panna cotta

Cardamom panna cotta, baked plums, plum sorbet

Yalumba, Black Muscat "Museum Muscat", Reserve, Southern Australia,
Australia N.V. £9.50 (100ml)

Orange

Iced orange parfait, lime sorbet, orange jelly

Andrew Quady, Hamburg Black Muscat, Elysium, California, United States
of America 2008 £9.00 (100ml)

Selection of British cheeses

Traditional condiments, homemade chutney

Additional course £12.00

As your dessert £5.00 supplement

Warre's, Optima, Tawny Port 10 Years £8.00 (100ml)

Fonseca Tawny Port, 20 Years £15.00 (100ml)

Warre's Vintage, 1994 £25.00 (100ml)

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