



BYBROOK
FRESH DINING

Menu Prestige

Amuse Bouche

Scallops

Seared hand dived scallops

butternut squash, chorizo and poached pear

White Château Musar, Obaideh, Merwah, Bekaa Valley, Lebanon 2000

Torchon

Torchon of duck liver, pear chutney, Monbazillac jelly

Henri Giraud "Fût De Chêne", Grand Cru Brut, Pinot Noir, Chardonnay, Champagne, France 1999

Turbot

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

E Minor, Chardonnay, Barossa Valley, Australia 2007

Venison

Slow cooked loin of Brecon venison, truffled potato terrine, chestnut puree, roast salsify, spiced redcurrant jus

Rioja Reserva "Miro", Lealtanza, Tempranillo, Rioja, Spain 2001

Pre-Dessert

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 2006 (100ml)

£70.00

This Menu is to be enjoyed by the entire table.

Wine Pairings by the glass (125ml per glass) 5 glasses £45.00

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.