



Bingham

A LA CARTE

2 COURSES FOR £37

3 COURSES FOR £45

WINE PAIRING £25

BROCCOLI SALAD

whipped goats curd, radish, peas, mint, lemon oil

WATERCRESS RISOTTO

Thai pickled shallots, broad beans, horseradish cream

CRAB TERIYAKI

avocado cream, lime, chilli, coriander cress, puffed wild rice

TORCHED SALMON

basil, cream cheese, beetroot vierge, lemon gel

CHICKEN TERRINE

baby leek, pickled shimeji mushroom, black truffle emulsion

LAMB FRITTER

baby gem lettuce, tomato petals, wild garlic mayo, lamb jus

We want to offer you the best service so please let us know of any dietary requirements you may have.

A discretionary 12.5% service charge is added to your final bill which is shared among all employees because we operate under the code of best practice of service charges.

A LA CARTE

RICOTTA RAVIOLI

asparagus, confit egg yolk, hazelnut emulsion

SALT BAKED BEETROOT

rainbow chard, quinoa, avocado, pine nut dressing

ROASTED HAKE

peppered lardo, white pudding, haricot bean cassoulet

PAN FRIED HALIBUT

pea & mint puree, crushed peas, jersey royals, potted shrimp sauce

PORK BELLY

pigs head croquette, chicory marmalade, carrot, pork fat mash, sherry jus

BEEF SIRLOIN £5 supplement

roscoff onion, white onion puree, anchovy, bonito sauce

SIDE DISHES £5 EACH

green beans & preserved lemon, sweet potato & sour cream, mixed leaf salad, triple cooked chips

"RHUBARB TRIFLE"

dehydrated sponge, mascarpone mousse, stem ginger, rhubarb sorbet

BANOFFEE CHEESECAKE

caramelised popcorn, salted caramel ice cream

BUTTERMILK PANNA COTTA

white chocolate aero, strawberry consomme, lemon verbena

OLIVE OIL & ORANGE POLENTA CAKE

burnt orange, lemon thyme, chocolate sorbet

ENGLISH CHEESE SELECTION £4 Supplement

toasted fruit bread, apple chutney