



Bingham

## LUNCH

2 COURSES FOR £26

3 COURSES FOR £28

WINE PAIRING £15

*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.*

## LUNCH

### WATERCRESS RISOTTO

*Thai pickled shallots, broad beans, horseradish cream*

### TORCHED SALMON

*basil, cream cheese, beetroot vierge, lemon gel*

### CHICKEN TERRINE

*baby leek, pickled shimeji mushroom, black truffle emulsion*

### SALT BAKED BEETROOT

*rainbow chard, quinoa, avocado, pine nut dressing*

### ROASTED HAKE

*pea & mint puree, crushed peas, jersey royals*

### PORK BELLY

*chicory marmalade, carrot, pork fat mash, sherry jus*

### SIDE DISHES £5 EACH

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

### "RHUBARB TRIFLE"

*dehydrated sponge, mascarpone mousse, stem ginger, rhubarb sorbet*

### BANOFFEE CHEESECAKE

*caramelised popcorn, salted caramel ice cream*

### OLIVE OIL & ORANGE POLENTA CAKE

*burnt orange, lemon thyme, chocolate sorbet*