



Bingham

CHEF'S MENU

5 COURSES FOR £60

WINE PAIRING £30

TO BE TAKEN BY WHOLE TABLE

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.

CHEF'S MENU

LAMB FRITTER

wild garlic mayonnaise

TORCHED SALMON

basil, cream cheese, beetroot vierge, lemon gel

WATERCRESS RISOTTO

Thai pickled shallots, broad beans, horseradish cream

PORK BELLY

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

ENGLISH CHEESE SELECTION £12 supplement

toasted fruit bread, apple chutney

"RHUBARB TRIFLE"

dehydrated sponge, mascarpone mousse, stem ginger, rhubarb

BANOFFEE CHEESECAKE

caramelised popcorn, salted caramel ice cream