

STEVEN EDWARDS

*Bingham*

RIVERHOUSE

## TASTING MENU

EITHER 5 OR 7-COURSES FOR THURSDAY DINNER

5-COURSE £55 PER PERSON - THURSDAY ONLY

(excludes dishes marked \*)

7-COURSES £75 PER PERSON FRIDAY, SATURDAY

(includes dishes marked \*)

7-COURSE WINE PAIRING ADD £90 PER PERSON

*In the interest of your safety, our spaced-out dining service is more hands off than usual. We will visit you as little as possible and invite you to serve your own drinks and handle your own napkins.*

*Just leave the plate clearing to us.*

*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.*

## TASTING MENU

SWEETCORN | CORIANDER

*sweetcorn soup, coriander, smoked sweetcorn*

STONE BASS | PARSLEY

*line caught stone bass, parsley sauce, potato*

CROWN GUINEA HEN | CELERIAC\*

*crown roasted breast of guinea hen, salt baked celeriac, lovage*

DUCK EGG | GIROLLE

*slow cooked duck egg yolk, girolle mushrooms, duck fat brioche*

BEEF | KOHLRABI

*charcoal beef sirloin, oxtail & kohlrabi*

ILLANKA 63 | BEETROOT \*

*Valrhona 63% dark chocolate, beetroot ice cream*

RISELEY | MIRABELLE

*Riseley Cheese, Mirabelle plumb, sourdough (£10 Supplement)*

PEACH | RASPBERRY

*peach cheesecake, raspberry sorbet, lemon verbena*