

Bingham

SUNDAY BRUNCH & LUNCH

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2 COURSES FOR £35

3 COURSES FOR £38

LEEK & POTATO SOUP

slow cooked hen's egg, trompette pickle, shaved black truffle

SMOKED BEETROOT

feta, caramelised orange, roasted almond, roasted baby gem

TORCHED MACKEREL

chicory marmalade, Granny Smith apple, hazelnut emulsion

CONFIT DUCK LEG

smoked duck breast, spiced lentils, parsnip, spiced duck jus

This is a sample and dishes may vary on the day. 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.

SUNDAY BRUNCH

ROASTED JERUSALEM ARTICHOKE

cep mushroom, variegated kale, pickled crosnes, black truffle dressing

ROASTED HAKE

roasted cauliflower puree, cauliflower couscous, black garlic, samphire, lemon oil

BEEF SIRLOIN

seasonal vegetables, Yorkshire pudding, roast potatoes, red wine sauce

PORK BELLY

mustard mash, carrot, kale, puffed crackling, cider jus

WHISKY PANNA COTTA

poached William pear, ginger & chocolate crumble. gingerbread ice cream

CHOCOLATE MOUSSE

banana parfait, toffee sauce, creme fraiche & banana ice cream

WHITE CHOCOLATE RICE PUDDING

poached rhubarb, pistachio granola, rhubarb sorbet

TRUFFLE BRIE

honey, toasted fruit bread