

Bingham

SUNDAY BRUNCH & LUNCH

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2 COURSES FOR £35

3 COURSES FOR £38

PORK TERRINE

mustard puree, pickled cucumber & Thia shallots

PARMESAN RISOTTO

peas, spring onion, shaved truffle, truffle oil

HAKE

onion compote, white onion puree, charred baby onion, smoked oil

PUMPKIN SOUP

ricotta, pumpkin seeds, pickled shimeji mushrooms

TORCHED MACKEREL

caramelized endive, hazelnut emulsion

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 AUBERGINE

white onion puree, black kale, roscoff onion, tamarind sauce

MARKET FISH

broccoli, tender-stem, wild rice, buttermilk sauce

LAMB RUMP

swede, sprout tops, garlic infused mash, mint sauce

MONKFISH TAIL

butternut squash, capers, hispi cabbage, beurre noisette

BEEF SIRLOIN

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

STICKY TOFFEE PUDDING

chocolate crumble, white coffee ice cream

MASCARPONE CHEESECAKE

poached apple, granny smith apple sorbet

BITTER CHOCOLATE

white balsamic, meringue, strawberry sorbet

TRUFFLE BRIE

honey, toasted fruit bread

CREME FRAICHE MOUSSE

pistachio sponge, pickled blackberries, blackberry sorbet