Binghan

FESTIVE SUNDAY

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2 COURSES FOR £35 3 COURSES FOR £38

BEETROOT TARTARE shaved chestnut, red vein sorrel, pine fir oil

JERUSALEM ARTICHOKE cep mushroom, crosnes, parmesan custard, toasted brioche

SMOKED HADDOCK RISOTTO *cauliflower, sprout tops, chives, soft Bath cheese*

CONFIT DUCK RILLETTE compote, white onion puree, charred baby onion,

TURNIP FONDANT roasted cabbage heart, burnt apple puree, turnip leaves, pomegranate dressing

LIGHTLY SALTED COD white onion puree, roasted roscoff onion, onion dashi, puffed rice, sea weed oil

GUINEA FOWL BREAST parsnip, honey spiced prunes, savoy cabbage, bread sauce, Madeira jus

MONKFISH TAIL butternut squash, hispi cabbage, hazelnuts, beurre noisette

ROASTED BEEF SIRLOIN seasonal vegetables, Yorkshire pudding, roast potatoes, red wine jus

VANILLA CHEESECAKE poached grapes, candied walnuts, celery sorbet

CHOCOLATE MOUSSE spiced blackberries, dehydrated sponge, sorrel oil, creme fraiche sorbet

EGG CUSTARD CREME BRULEE shortbread biscuit, nutmeg ice cream

CHRISTMAS PUDDING PARFAIT muscavado meringue, cranberry puree, ginger bread ice cream

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.