



Bingham

FESTIVE CHEF'S MENU

5 COURSES FOR £60
WINE PAIRING £50
TO BE TAKEN BY WHOLE TABLE

*This is a sample menu 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.*

FESTIVE CHEF'S MENU

SMOKED HADDOCK SPATZLE

*confit egg yolk, cauliflower, Brussel sprouts, puffed wild
rice, wholegrain mustard*

RAW BEEF

pickled red cabbage, mustard puree, crispy onions

GUINEA FOWL

*devils on horseback, salsify, yeast puree, kale, Pedro
Ximenez jus*

JERUSALEM ARTICHOKE RISOTTO

*pickled crosnes, curry spiced pine nut dressing,
variegated kale, Jerusalem artichoke crisps*

SPICED APPLE GRANITA

apple sorbet

ROSEMARY PANNA COTTA

*poached William pear, ginger crumble, burnt pear puree,
gingerbread ice cream*