



FUTURE PLATE

Bingham

RIVERHOUSE

CANAPES

—

CHARRED CORNISH MACKEREL

plantain dill cress and shito

TEMPURA OKRA

chicken mousse, truffle dawadawa aioli

ORANGE BLOSSOM PICKLED GOLDEN BEETS

coconut yoghurt, seaweed cracker

BREAD

—

STOUT BREAD

pimento spiced plantain and pecorino butter



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TO START

—

AMUSE BOUCHE TRIO

pumpkin soup

curried crab, lemon verbena

xtail croquette citrus butterbean

FOLLOWED BY

—

HAND DIVED SCALLOPS

roscoff yassa, Wiltshire truffle

MIDDLE COURSE

—

ROASTED WILD SEA BASS

fermented cassava, ata din din sauce

DESSERTS

meadowsweet cake

miso parfait

grilled pineapple

coconut sorbet