

BYBROOK

ROB POTTER

Sample Bybrook menu

Canapés

Chalk Stream Trout

Porthilly Oyster-Wasabi

Duck Liver

Victoria Plum-Sorrel-Brioche

OR

Native Lobster

Isle of Wight Tomato-Garden Herbs

Peterhead Cod ***

Porthilly Mussels-Courgette-Seaweed Butter

Holstein Friesian Beef

Roscoff Onion-Girolles-Autumn Truffle

OR

Langley Chase Farm Lamb

Turnip-Leek-Cauliflower & Sheep Yoghurt

Barkham Blue-Apple

Additional course with supplement £15

Passion Fruit & Coconut*

Chocolate

Bourbon Vanilla-Oabika

OR

Fig Leaf

Blackberry-Sheep's Milk-Almond

Petit Fours

4 course £120 /* 6 course £150

Our menu contains allergens. If you have a food allergy or intolerance, please inform a member of the team when placing your order.

Wine pairing £70/£95

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.