

BYBROOK

ROB POTTER

Sample Bybrook menu

Canapés

Salcombe Bay Crab

Native Lobster

Cappelletti-Soft Herbs-Bisque

OR

Wye Valley Asparagus

Smoked Pike Roe-Buttermilk-Nasturtium

Cornish Turbot*

Leek-Jersey Royal-Winter Truffle

Langley Chase Farm Lamb

White Asparagus-Morel-Wild Garlic

OR

Blythburgh Pork

Garden Brassicas-Cep-Kohlrabi

Barkham Blue-Pear William

Additional course with supplement £15

Passion Fruit & Coconut*

Chocolate

Bourbon Vanilla-Oabika

OR

Gariguette Strawberry

Mascarpone-Tonka-Lemon Verbena

Petit Fours

4 course £120/*6 course £150

Wine pairing £70/£95

Non-alcoholic drinks pairing £60

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

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.