

BYBROOK

ROB POTTER

Sample vegetarian/vegan Bybrook menu

Canapés

Isle of Wight Tomato (Vgn)

Crapaudine Beetroot

Driftwood Goats Cheese (v)

OR

Wye Valley Asparagus

Pickled Kohlrabi-Nasturtium (vgn)

Artichoke-Shimeji-Truffle* (vgn)

Garden Brassicas

Leek-Salsify-Girolles-Turnip (vgn)

OR

Jersey Royal Potato

Morel-Wild Garlic (vgn)

Barkham Blue-Pear William (v)

Additional course with supplement £15

Passion Fruit & Coconut* (vgn)

Chocolate

Burbon Vanilla-Oabika (v)

OR

Gariguette Strawberry

Tonka-Elderflower(vgn)

Petit Fours

(v) - vegetarian, (vgn) - vegan

4 course £120/*6 course £150

Wine pairing £70/£95

Non-alcoholic drinks pairing £60

Our menu contains allergens. If you suffer from 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.