

# BYBROOK

ROB POTTER

## Sample Bybrook menu

Canapés

Chalk Stream Trout  
Porthilly Oyster-Wasabi

Salcombe Bay Crab  
Kohlrabi-Finger Lime  
OR  
Wye Valley Asparagus  
Peas-Fenton Farm Egg-Cured Pig Belly

Cornish Turbot\*  
Jersey Royal-Morels-Summer Truffles

Langley Chase Farm Lamb  
Courgette-Yoghurt-Anchovy-Mint  
OR  
Dexter Beef  
Scottish Girolles-Turnip-Nasturtium

Barkham Blue-Pear William  
Additional course with supplement £15

Passion Fruit & Coconut\*

Chocolate  
Bourbon Vanilla-Oabika  
OR  
Gariguette Strawberry  
Mascarpone-Tonka-Elderflower

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.