

BYBROOK

ROB POTTER

Sample four course menu

Chalk stream trout
wasabi-oyster-roe

Brioche feuilletée

Isle of Wight Tomato
stracciatella-Pons olive oil

Cornish turbot
cucumber-sea Herbs-Irish dulse
or
Lyons Hill farm beef
chard-girolles-truffle

Barkham blue-apple
Additional course £15pp

Cheddar Valley strawberry
33% Opalys-lemon verbena

Canelé

Four course menu £120
Wine pairing £70
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.