

# BYBROOK

ROB POTTER

## Sample vegetarian tailored tasting menu

Rye & Comte Gougère

Colston Basset-Beetroot-Walnut

Chicken Liver-Honey Toast

Brioche Feuilletée

Cultivated Morel

Celeriac-Salsify-Nasturtium

or

Beetroot

Horseradish-Balsamic-Pear-Driftwood

Delica Squash

Maitakye-Cavelo Nero-Onion-Black Garlic

or

Heritage Potato

Confit Egg-Tender Stem Broccoli-Winter Truffle

Barkham Blue-Apple

Additional Course £15pp

Alphonso Mango

Coconut-Passion Fruit-Kaffir Lime

or

Yorkshire Rhubarb

33% Opalys-Blood Orange-Timut Pepper

Canelé

Miso

Earl Grey-Citrus

Tailored tasting 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.