

BYBROOK

ROB POTTER

Sample tailored tasting menu

Rye & Comte Gougère
Colston Basset-Beetroot-Walnut
Chicken Liver-Honey Toast

Brioche Feuilletée

Wild Mallard
Tortellini-Morel-Consommé-Truffle
or
Chalk Stream Trout
Beetroot-Wasabi-Oyster-Roe-Finger Lime

Cornish Turbot
Salcombe Bay Crab-Seaweed Butter-N25 Oscietra Caviar
or
Huntsham Farm Middle White Pork
Onion-Celeriac-Turnip-Black Garlic

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.