

BYBROOK

ROB POTTER

Sample tasting menu

Rye & Comte Gougère

Colston Basset-Beetroot-Walnut

Chicken Liver-Honey Toast

Brioche Feuilletée

Chalk Stream Trout

Wasabi-Oyster-Roe

Anjou Pigeon Rossini

Duck Liver-Morel-Consommé-Truffle

Dover Sole

Wild Herbs-N25 Oscietra Caviar-Irish Seaweed Butter

Huntsham Farm Middle White Pork

Onion-Celeriac-Turnip-Black Garlic

Barkham Blue-Apple

Additional Course £15pp

Alphonso Mango

Coconut-Passion Fruit-Kaffir Lime

Yorkshire Rhubarb

33% Opalys-Blood Orange-Timut Pepper

Canelé

Miso

Earl Grey-Citrus

Tasting menu £150

Coravin wine pairing £195

Wine pairing £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.