

BYBROOK

ROB POTTER

Sample four course menu

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

Brioche Feuilletée

Chalk Stream Trout
Wasabi-Oyster-Roe

Anjou Pigeon Rossini
Morel-Consommé-Truffle

Dover Sole
Wild Herbs-N25 Oscietra Caviar-Irish Seaweed Butter
or
Huntsham Farm Middle White Pork
Celeriac-Turnip-Chard-Black Garlic

Barkham Blue-Apple
Additional Course £15pp

Yorkshire Rhubarb
33% Opalys-Blood Orange-Timut Pepper

Canelé
Miso
Earl Grey-Citrus

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.