



Bingham

A LA CARTE

2 COURSES FOR £37

3 COURSES FOR £45

WINE PAIRING £25

HAKE

white onion puree, onion compote, charred baby onion, smoked oil nasturtium cress

CRAB RISOTTO £7 supplement

pickled fennel, cucumber, creme fraiche, dill & chive oil

LAMB SWEETBREADS

swede, heritage radish, wild rocket, mint sauce

PORK TERRINE

mustard puree, pickled Thai shallots, cucumber, watercress & red mustard frills

PUMPKIN SOUP

ricotta, shimeji mushrooms, black truffle, focaccia croutons

CHICKPEA CHIPS

spicy tomato relish, roasted baby gem lettuce, salsa verde

This is a sample menu and dishes may vary on the day. We want to offer you the best service so please let us know of any dietary requirements you may have.

A discretionary 12.5% service charge is added to your final bill which is shared among all employees because we operate under the code of best practice of service charges.

A LA CARTE

GUINEA FOWL

Jerusalem artichoke, trompette mushrooms, sprouts, prunes, earl grey tea sauce

BEEF SIRLOIN £8 supplement

bone marrow, yeast puree, celeriac fondants, roasted pear, black kale, Madeira sauce

PAN FRIED COD

squid, broccoli puree, tenderstem broccoli, wild rice, buttermilk sauce

MONKFISH ON THE BONE

butternut squash, hispi cabbage, hazelnut, sage, but butter

SALT BAKED KOHLRABI

honey & soy glazed turnip, bok choy, shitake mushroom, runner beans, date puree

ROASTED AUBERGINE

coco beans, rosscof onion, white onion puree, tamarind sauce

SIDE DISHES £5 EACH

green beans, sweet potato, triple cooked chips

CREME FRAICHE MOUSSE

pistachio sponge, pickled blackberries, blackberry sorbet

MASCARPONE CHEESECAKE

poached caramelised popcorn, salted caramel ice cream

BITTER CHOCOLATE

white balsamic strawberries, mint meringue, wild strawberry sorbet

ENGLISH CHEESE SELECTION £4 Supplement

toasted fruit bread, apple chutney