



SAMPLE LUNCH MENU

Organic Duck Egg
Salt baked pumpkin, glazed chestnuts, roast duck and Madeira
consommé

~

Poached Sea Trout
Grilled razor clams, broccoli purée, globe artichoke and hazelnut
vinaigrette

~

Caramel Poached Pear
Candied walnuts, bergamot lemon curd, cream cheese sorbet,

2 or 3 courses - £16.00/£19.50 per person
Available Monday to Saturday until 31 March 2012

Head Chef: Shay Cooper

A **discretionary** 12.5% service charge is added to your final bill
*We are committed to the Code of Best Practice on Service Charges
and they are shared amongst employees.*

61-63 Petersham Road, Richmond Upon Thames, TW10 6UT
T: +44 (0)20 8940 0902 F: +44(0)20 8948 8737 www.thebingham.co.uk



BINGHAM
RESTAURANT & BAR