

WEEKEND MENU

Soft shell crab, avocado, chilli, tomato, spring onion, coriander shoots

Torched mackerel, pickled gooseberries, toasted oats, butter milk

Duck liver parfait, toasted brioche, orange, baby salad leaves

Beetroot risotto, crème fraîche, puffed wild rice, chive oil

Lamb cutlet, fermented turnips, turnip purée, broad beans, mint miso

Corn fed chicken breast, confit thigh, girolle mushrooms, pearl onions,
smoked bacon, rosemary infused mash

Salmon, peas, radish & baby gem salad, chorizo mayo beans

Ricotta gnocchi, summer vegetables, tomato & herb butter sauce

Chocolate & raspberries

Strawberries & white balsamic trifle,
dehydrated sponge, mascarpone, basil oil

“Banoffee tart”, banana & crème fraîche ice cream

Black cherry & honeycomb rice pudding

British cheese selection (£8 supplement or £15 extra course)

Three courses £38

Note from the kitchen “We’ll change a couple of the main dishes on Sunday when we think folks might expect a more traditional roast”.

We want to offer you the best service, kindly let us know of any dietary requirements you may have. All our menus are sample and as we source seasonal fresh ingredients, dishes on the menu may vary or change from day to day.

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

We are currently supporting “Bingham Selected Charities” and invite guests to add a £1.00 donation to their bill to support this campaign.

BINGHAM
RESTAURANT & BAR