

## SAMPLE À LA CARTE MENU

3 courses £45 per person

### STARTER

Scottish Girolle Risotto  
broad beans, herbs, summer truffle, cabri goats cheese

Braised Turbot  
shrimp and pork dumpling, roast pork and seaweed consommé

Confit Organic Sea Trout  
marinated cucumber, spiced tomato gazpacho, black olive and almond

Spring Vegetable Salad  
candied walnuts, organic leaves, goats curd, herbs and flowers

Poached Quail  
pied de bleu mushrooms, asparagus, fried quail ravioli, hollandaise

### MAIN COURSE

Cornish Stone Bass  
basil puree, palourde clam and artichoke barigoule, sauce vierge

English Rose Veal  
garlic cream, braised ox cheek, glazed aubergine, scottish girolles

Salt Marsh Lamb  
glazed medjool date, spiced lamb faggot, braised onion, curry and apple

Roast Scottish Halibut  
rock samphire, broccoli puree, grilled razor clam, roast garlic butter

Confit Suckling Pig  
turnip fondant, grilled spring cabbage, apricot and ginger jasmine tea glaze

## DESSERTS

Honeycomb Rice Pudding  
poached williams pear, yoghurt sorbet, cinnamon custard

Hazelnut Sponge  
caramel mousse, blackberry and hibiscus sorbet

Lemon Cheese Cake  
port jelly, candied walnuts, poached apple, celery sorbet

Dark Chocolate Marquis  
poached pineapple, coconut sorbet, coffee crumble

Selection of British and Continental Cheeses

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 among employees*

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