

## SAMPLE À LA CARTE MENU

3 courses £45 per person

### STARTER

English Asparagus  
chicory leaf, hens egg yolk, hollandaise sauce

Pea and Lemon Verbena Soup  
slow cooked duck egg, potato gnocchi, parmesan emulsion

Spring Vegetable Salad  
smoked almonds, organic leaves, goats curd, herbs and flowers

### MAIN COURSE

Wild Mushroom Ragout  
fresh pasta, cep mousse, madeira jelly

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

Ricotta Dumplings  
summer vegetables, almond puree, homemade ricotta cheese

## DESSERT

Honeycomb Rice Pudding  
poached williams pear, yoghurt, 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 French 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*

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](http://www.thebingham.co.uk)