

SAMPLE SUNDAY LUNCH MENU

£38 per person for 3 courses

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 onions, apricot and ginger
jasmine tea glaze

DESSERT

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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