BENEDICTS

3 COURSE MENU 62

WINE PAIRING 35

(THIS MENU CAN BE ADAPTED TO SUIT VEGAN DINERS)

CHEF'S SNACKS

EGG EN COCOTTE
Golden Yolker Eggs, Parmesan, Focaccia

ENGLISH TRUFFLE GLAZED AUBERGINE
Charred Sweetcorn, Kale Nage

3 or 5 British Cheeses, Crab Apple 10 | 15

BLACK FIGS
Brioche, Brown Butter Ice Cream

SIDES

(We recommend at least 1 side per person)

BUTTERY MASHED POTATO (v)	5.5
BENEDICTS CHIPS Beetroot Ketchup (v) (vg)	5.5
NORFOLK LEAF SALAD French Thyme Dressing, Chives (v) (*vg)	5.5

Please inform us of any allergies/dietary requirements & let us know if you require vegan adaptations.

BENEDICTS

4 COURSE MENU 73 — WINE PAIRING 45

(THIS MENU CAN BE ADAPTED TO SUIT VEGAN DINERS)

CHEF'S SNACKS

PARKER HOUSE BREAD
Olive Oil & Chilli | Caramelised Brown Butter

EGG EN COCOTTE
Golden Yolker Eggs, Parmesan, Focaccia

WOODLAND MUSHROOM TARTLET
Brown Butter Sabayon, English Truffle, Apple

ENGLISH TRUFFLE GLAZED AUBERGINE
Charred Sweetcorn, Kale Nage

3 or 5 British Cheeses, Crab Apple 10 | 15

BLACK FIGS
Brioche, Brown Butter Ice Cream

SIDES

(We recommend at least 1 side per person)

BUTTERY MASHED POTATO (v)	5.5
BENEDICTS CHIPS Beetroot Ketchup (v) (vg)	5.5
NORFOLK LEAF SALAD French Thyme Dressing, Chives (v) (*vg)	5.5

Please inform us of any allergies/dietary requirements & let us know if you require vegan adaptations.

BENEDICTS

VEGETARIAN TASTING MENU 82 — WINE PAIRING 45

(THIS MENU CAN BE ADAPTED TO SUIT VEGAN DINERS)

CHEF'S SNACKS

RICE CRACKER Radish Pearls, Sherry Mousse
Hand Selected Sherry to Compliment this Dish 50ml | 8

PARKER HOUSE BREAD
Olive Oil & Chilli | Caramelised Brown Butter

EGG EN COCOTTE
Golden Yolker Eggs, Parmesan, Focaccia

WOODLAND MUSHROOM TARTLET
Brown Butter Sabayon, English Truffle, Apple

ENGLISH TRUFFLE GLAZED AUBERGINE
Charred Sweetcorn, Kale Nage

BEIGNET À LA CRÈME
Norfolk Blackberry, Thyme

BLACK FIGS
Brioche, Brown Butter Ice Cream

Please inform us of any allergies/dietary requirements & let us know if you require vegan adaptations.