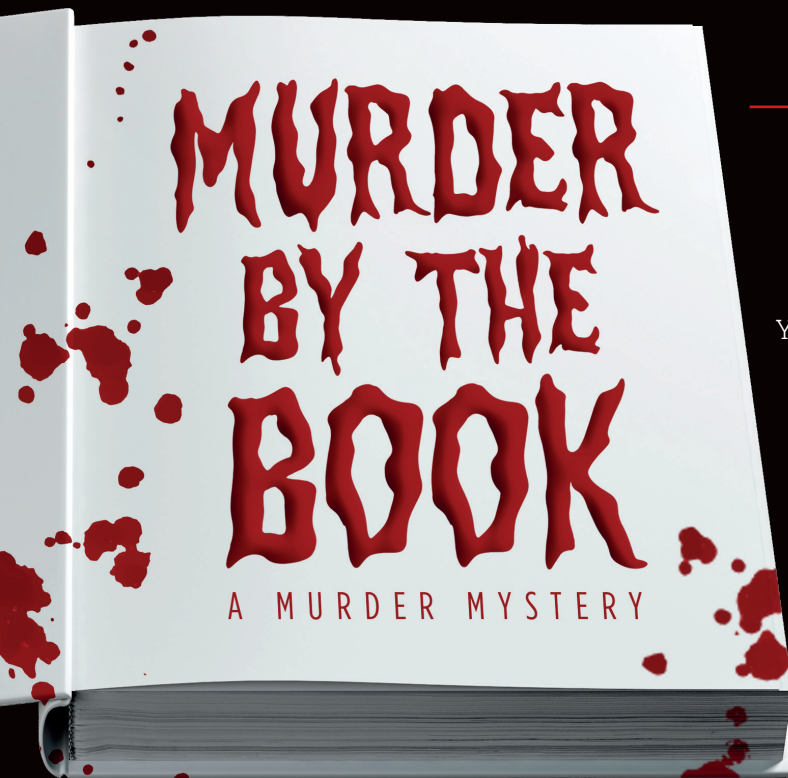


B I N A R Y

MENU



Thursday
28th March

7.00PM



£49.⁹⁹
PP

TO START

Roasted carrot & coriander soup (v)

Yoghurt, sesame seeds, house bread, whipped butter

Garlic & herb mushrooms (v)

Creamy garlic mushrooms, toasted sourdough,
persillade, crispy onions

Chicken liver parfait

Brioche, bacon & onion jam, house pickles,
whipped butter

MAINS

Corn-fed chicken (gf)

Creamed potato, cavolo nero,
pancetta & mushroom sauce

Mushroom carbonara (v)

Tagliatelle, garlic & herb dressing, cheese

Pan fried salmon

Crushed herb new potatoes, tenderstem,
tartare hollandaise

DESSERTS

Sticky toffee pudding

Salted caramel sauce, vanilla ice cream

Dark chocolate delice (v)(gf)

Soaked cherries, pistachio

Mango & passion fruit panna cotta

Meringue, coconut, vanilla

A discretionary service charge of 10% will be added to your bill. Should you wish for this to be removed, please let a member of our team know.

(VE) VEGAN (V) VEGETARIAN (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION AVAILABLE

IN OUR KITCHEN WE USE ALL OF THE 14 ALLERGENS. SOME OF OUR DISHES CONTAIN THESE ALLERGENS & OTHER DISHES MAY CONTAIN TRACES. FOR ALLERGEN INFORMATION PLEASE SEE OUR WEBSITE OR ASK YOUR SERVER. THIS MENU IS SUBJECT TO CHANGE AT ANY TIME.