
BENEDICTS

8 Course Menu £70
Wine Pairing (6 Glasses) £45

'The Tease'

R.B' F.C, Spicy BBQ Sauce · Autumn Tartlet · BBQ Duck Ball

'Aperitif'

Rice Cracker, Salmon Roe, Sherry Mousse
2021 Release Tio Pepe, En Rama, Gonzales Byass, Jerez, Spain

Benedicts Glazed Parker House Bread

Maple Glazed, Caramelised Brown Butter

Tandoori Spiced Norfolk Partridge

Red Lentil Dahl, Orange Purée
2018 Musso, Langue, Pinot Nero, Nebbiolo Italy

Benedicts Mash & Gravy

Potato Mousse, Crispy Onion, Game Jus
2017 Panoramico White Rioja, Viura, Malvasia, Spain

Wiltshire English Truffle

Celeriac Ravioli, Celery
2019 Pandra Verdejo, Spain

Glazed Ox Cheek, Cauliflower, Roasted Chestnuts, Spinach
2016, Patrick Baudouin La Fresnaye, Cabernet Franc, Fance

or

Scottish Halibut, Brancaster Mussels, Parsnip, Pear & Parsley Sauce
2019 Cume Do Avia Dos Canotos Brancos, Albariño, Spain

Rum Baba

Pistachio Ice Cream

5 British Cheeses, Homemade Crackers & Chutney £10.50

Cambridge Burnt Cream

Norwich Quince
2016 Channing Daughters, Muscat, New York

Espresso/Cafetière/Benedicts Blend Tea & Petit Fours £5.50

Please inform us of any allergies/dietary requirements