



**INSPIRED BY NATURE
CREATED IN LONDON**

TYBURN

KITCHEN

PERFECT FOR **SHARING**

Check out our menus designed for a gathering table

Let your guests decide with our sharing menus! Pick any of our crowd pleasing menus and you'll be sure no-one leaves hungry.



THE STRAND

£45pp

Light Soy Marinated Scottish Salmon, Scallions, Radish and Rocket (152 kcal)

Roasted Beetroot, Beetroot Hummus, Falafel, Goats Curd (123 kcal) **V GF**

Somerset Smoked Duck Breast, Shaved Vegetable Slaw (380 kcal) **GF**

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Josper Grilled Chicken, Saffron Corn Emulsion, Potato Cubes, Pea Shoots (115 kcal) **GF**

Grilled Sea Bream, Wilted Spinach, Green Grapes English Vermouth Cream (160 kcal) **GF**

Crisp Fried Cauliflower, Courgette Biryani, Coriander Puree, Cauliflower Crisps (85 kcal) **V**

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Tyburn Cheesecake, Preserved Fruit Compote (623 kcal) **V**

Organic Chocolate Trifle, Meringue, Seed Oil, Popping Candy (486 kcal) **V**

Caramelised Nutmeg Baked Egg Custard (490 kcal) **V**

V- Vegetarian

VE- Vegan

GF- Gluten Free

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

A 12.5% discretionary service charge will be added to your bill. All prices include VAT

THE JAMES

£55pp

Grilled Queenie Scallops, Salted Celeriac, Sesame Seaweed **GF** (88kcal)

Rare Beef, Horseradish Dressing, Shaved Ewes' Milk Cheese **GF** (86 kcal)

Chilled Aubergine, Dairy Free Yogurt, Roasted Pepper, Herb Shoots, Aubergine Crisp **VE GF** (83 kcal)

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8 Hour Braised Gloucester Lamb Shank, Celeriac Puree, Thyme Jus **GF** (279 kcal)

Fillet of Sea Bass, Crab Rice, Cucumber Salsa (252 kcal)

Casserole of Pumpkin and Courgette, Turmeric Cream **VE GF** (90 kcal)

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Flourless and Dairy Free Chocolate Cake, Caramelised Popcorn **V GF** (233 kcal)

Pear and Walnut Bakewell Tart, Cranberry Chantilly **V** (180 kcal)

Organic Cornish Brie, Apple Chutney, Wheat Wafers **V** (466 kcal)

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THE MERCER

£65pp

Spiced Tomato Sesame Tartar, Warm Crisp Bread **VE** (119 kcal)
225 Gin Marinated Salmon, Lobster Beignet, Sweet Mustard Sauce (112 kcal)
Cured English Coppa, Tomato Relish, Rosary Cheese, Tapioca Cracker **GF** (173 kcal)

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Josper Roasted Rib of Beef, Béarnaise and Peppercorn Sauce **GF** (205 kcal)
Fillet of Line Caught Cod, Crab Mash, Cockle Cream **GF** (305 kcal)
Winter Vegetable Strudels, Chestnut and Red Onion Salsa **V** (252 kcal)
Parmentier Potatoes **VE** (70 kcal)

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Dark Chocolate Tarts, Coffee Cream, Caramel Cracker **V** (120 kcal)
Vegan Mini Apple Crumbles **VE** (85 kcal)
Rum Baba, Cheesecake Mousse, Fruit Compote **V** (146kcal)
Cornish Organic Brie, Quicke's Cheddar, Rosary Goat Cheese **V** (264 kcal)

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HAVE A LOOK
THROUGH

CHEF'S FAVOURITES

AND BUILD YOUR OWN
THREE COURSE MENU
FOR £32pp



CHEF'S FAVOURITES

STARTERS

Roasted Tomato Soup **VE** (512 kcal)

Yellow and Red cherry Tomatoes, Garlic, Marjoram

or

Devon Squid (234 kcal)

Flash Fried, Fennel, Red Cabbage, Tarragon, Chilli, Lemon

or

Spiced Flaked Aylesbury Duck (534 kcal)

Duck Fat Popcorn, Pickled Mushrooms, Baby Brioche, Blackberry Gel

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CHEF'S FAVOURITES

MAINS

Sirloin of Beef (667 kcal)

Tarragon Reduction, Root Vegetable Puree, Chips

or

Seared Sea Bass (795 kcal)

Weymouth Crab and Capsicum Rice, Cucumber and Coriander

or

Conchiglie Pasta V (585 kcal)

Field and Woodland Mushrooms, Salsify, Green Beans, Butter, Swaledale Cheese

SIDES

£6 per side

Charred Purple Broccoli **VE** (165 kcal)

Baby Gem and Rocket Leaves **VE** (188 kcal)

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CHEF'S FAVOURITES

DESSERTS

Meringue **VE** (437 kcal)

Candied Beets, Lemon Yogurt, Raspberries

or

Flourless Chocolate Cake **V GF** (390 kcal)

Butterscotch Sauce, Caramelised Popcorn

or

Baked Cheesecake **V** (623 kcal)

Vanilla, Red and Blackberry Compote

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FANCY A SLICE?

**Take a peek at
our delicious
cake options**

**All our cakes
can be made with
a personalised
short message in
icing on top**



STRAWBERRY VANILLA

Vanilla sponge, centred with cream and strawberries.

Covered in white butter cream icing.
(340kcal /100g)

Round – 20cm – 6/8 People

£40.00

Round – 25cm – 10/12 People

£50.00

Rectangle – 40cmx30cm – 30 People

£ 120.00

Rectangle – 60cmx40cm – 50 People

£200.00

CHOCOLATE GANACHE

Chocolate sponge, centred with Belgian chocolate cream, black cherries and Dark chocolate ganache. Covered with chocolate butter cream.

(525kcal/100g)

Round – 20cm – 6/8 People

£50.00

Round – 25cm – 10/12 People

£60.00

Rectangle – 40cmx30cm – 30 People

£ 150.00

Rectangle – 60cmx40cm – 50 People

£225.00

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LET'S TALK ABOUT **SUSTAINABILITY**

We focus on honesty and seasonality, with 90% of its ingredients sourced within 100 miles of the hotel.

We take a considered approach to our menus, spending time to build relationships with local suppliers and producers to create the perfect menus.

Our team members sport custom uniforms made from sustainable British materials and **recycled plastic bottles!**

