



# BEAUJOLAIS DAY

Thursday 21 November 2024

**3 COURSE BRUNCH  
AND A GLASS OF  
BEAUJOLAIS OR A  
KIR ROYALE FOR £39.95**

## KIR ROYALE

Crème de cassis topped with sparkling wine

## STARTERS

### CHICKEN LIVER PARFAIT

Toasted brioche and spiced plum chutney

### ROASTED WINTER SALAD (v/ve)

Chestnuts, squash, watercress,  
chicory and sage vinaigrette

### BOUILLABAISSE

Fish and shellfish soup,  
rouille, crouton

## FOR TWO TO SHARE

### BAKED CAMEMBERT (v)

Honey, rosemary, garlic, wood-fired  
flatbread and pickles. Please leave  
12 minutes to allow your cheese to  
reach dipping consistency

## MAINS

### MOULES MARINIÈRE

Sourdough and pommes frites

### BEEF BOURGUIGNON

Pommes purée, chestnut mushrooms  
and bacon

### SPICED PUMPKIN RISOTTO (v)

Toasted pumpkin seeds and sage oil

## DESSERTS

### TART AU CITRON (v)

Raspberry sorbet

### APPLE TART TATIN

Vanilla crème fraîche

## FINISH IN STYLE

**SELECTION OF FIVE  
ENGLISH AND FRENCH  
FARMHOUSE CHEESES**

**£9.5**



SCAN FOR MENU  
ALLERGEN  
INFORMATION

gf = gluten free v = vegetarian ve = vegan • An optional 10% service charge will be added to your bill, all of which goes to our staff. Not all ingredients are listed on our menu and we cannot guarantee the total absence of allergens. We are unable to provide information on allergens outside of the 14 legal allergens. [binksyard.com](https://binksyard.com)