

TYBURN

KITCHEN

Welcome to Tyburn Kitchen, our neighbourhood restaurant, where we focus on honest, seasonal, sustainably sourced ingredients to create, well... good food!

We want you to feel at home, like you're part of our family. We think our menu works best if you try a little of everything, pick something you wouldn't usually choose and let the flavours surprise you. Just let your waiter know if you want to order a few dishes to share. We love recommending our favourites!

You have to experience our show-stopping Jospier Charcoal grill in action. Choose from locally sourced British meats, or try one of our on-trend plant-powered dishes.

STARTERS

RED MULLET ON TOAST (473 KCAL) Grilled sourdough, potato, soft sheep cheese, wild nettles and rocket slaw	£12.00	FILLET OF BEEF TARTAR (659KCAL) Gloucestershire beef, mushroom ketchup, soy, "Lord of 100s" cheese on a potato terrine	£13.00
JOSPER GRILLED OCTOPUS (601 KCAL) Smoked yoghurt, heritage carrots, chick peas, black pudding	£14.00	JOSPER ROASTED LETTUCE VE (632 KCAL) Coriander, pumpkin seeds pesto, farm spring vegetables	£9.00
GRILLED SUSSEX FARMED LEEK V (696 KCAL) Citrus Butter, capers, toasted hazelnut, Hampshire truffles	£10.00	CONFIT COLD PRESSED DUCK (734 KCAL) Chicken liver parfait, duck popcorn, hazelnut, brioche bread	£12.00
WITH SCALLOPS (777 KCAL)	£14.00	ASPARAGUS, SPINACH & WILD HERB SOUP V (639 KCAL) Cream Chantilly, goats cheese croquette	£8.00
APPLE WOOD ROASTED BABY AUBERGINE VE (548 KCAL) Soy pomegranate, Aleppo pepper, Medjoul dates puree, caramelized walnut	£10.00		

90% of our ingredients are sourced within 100 miles of the restaurant



[Find out more](#)

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.

MAINS

CHARGRILLED FILLET OF BEEF (795 KCAL)

Triple cooked chips, mushroom garlic puree, bordelaise sauce

£35.00

36 HOUR RIB OF DAIRY BEEF (789 KCAL)

Berkswell cheese grits, pickled onion, hispi cabbage

£28.00

WHOLE CORN-FED CHICKEN (2,409 KCAL)

Mixed spice marinated, burnt lemon vinaigrette, baby gem salad

£28.00

PORK TOMAHAWK

(1,169 KCAL)

Cold pressed rape seed oil mash, bacon jam, pickled apple salsa

£21.00

ROMNEY MARSH LAMB RUMP (963 KCAL)

Pressed breast of Mutton, charred pickled cucumber, herb and anchovy emulsion, Jersey royals

£28.00

SEARED SEA BASS

(795 KCAL)

Weymouth crab and capsicum rice, cucumber and coriander

£28.00

PAN SEARED SKATE WING

(1,419 KCAL)

Roasted salsify puree, pickled mushrooms, anchovies, parsley butter and capers

£26.00

HERITAGE BEETS

(820 KCAL) **V**

Candy, golden and red beets, asparagus, smoked feta "Tart Tatin"

£18.00

CAULIFLOWER

(685 KCAL) **VE**

Roasted, grilled and smoked

£17.00

HEREFORD BEEF TOMAHAWK

(1,905 KCAL)

Mushroom garlic puree, triple cooked chips with a selection of sauces

£75.00

ON THE SIDE

CHARRED BROCCOLINI, VINEGAR,
SWEET GRAPE VINEGAR (165 KCAL)

£5.00

LOBSTER MAC & CHEESE,
CHEESE SAUCE, BACON JAM (535 KCAL)

£7.00

CREAMED POTATO,
UNPASTEURISED BUTTER (121 KCAL)

£5.00

BABY GEM, AND ROCKET
LEAVES (188 KCAL)

£5.00

TRIPLE COOKED CHIPS (275 KCAL)

£5.00

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