

BINKS FEASTING MENU £35 : GROUPS OF UP TO 20

Our favourite dishes served family style

SNACKS

Nocellara olives, rosemary oil (ve)

Smoked beetroot dip, onion tapioca crisp (v)

Pork belly "burnt ends", Scotch bonnet ketchup

WOOD-FIRED BREAD

Spiced butternut squash & feta, chilli honey, spinach, crushed pine nuts (v)

SMALL PLATES

Flamed greens, Romanesco sauce, toasted almonds (ve)

Wood-fired baby potatoes, tarragon mayonnaise, pancetta

SKEWERS FROM THE EMBERS

Tiger prawns, pickled samphire, almond cream, citrus ash

Spiced chicken thigh, sweet-pickled cucumber, coconut yoghurt

LARGE PLATES

Pork schnitzel, celeriac remoulade, pickled jalapeño, hot & sweet mustard

Wood-fired aubergine, tomato and chickpea stew, charcoal oil (ve)

SIDES

Confit garlic and rosemary salt French fries (ve)

LARGE GROUPS FEAST £25 : GROUPS OF 20+

Our favourite dishes served sharing style, seated or standing depending on group size and availability

SNACKS

Nocellara olives, rosemary oil (ve)

WOOD-FIRED BREAD

Harissa lamb shoulder, pickled red cabbage, confit garlic mayo, toasted cumin

Spiced butternut squash & feta, chilli honey, spinach, crushed pine nuts (v)

SKEWERS FROM THE EMBERS

Spiced chicken thigh, sweet-pickled cucumber, coconut yoghurt

Charred cauliflower, cauliflower popcorn, turmeric yoghurt, cashew nuts, coriander (ve)

SIDES

Confit garlic and rosemary salt French fries (ve)

Caesar salad

FEASTING

Please do ask about allergens or intolerances and inform us of dietary requirements.

While every care is taken, our kitchen does handle allergens, so we cannot guarantee the absence of all traces.

A 10% discretionary service charge will be added to your bill. 100% of all tips go to our team.

BINKS YARD

