



GRADUATION MENU

2 COURSE - £25

3 COURSE - £29

STARTERS

Soup of the Day

With crusty bread and proper butter

Benedicts' Wings

Deep fried crispy wings, tossed in our own Joe's hot sauce, garlic dip and celery sticks

Fresh Breads and Oils

Freshly baked selection of our house breads with pesto, black olive and sundried tomato tapenade, balsamic vinegar, beetroot jam, real butter

Chicken Caesar Salad

Breaded chicken strips, baby gem leaves, parmesan shavings, homemade dressing

Asparagus Smoked Bacon & Egg

Asparagus wrapped in smokey bacon, homemade potato bread, Hollandaise sauce, black pudding, poached egg

Garlic Prawns & Chorizo on Toast

Pan fried garlic prawns and chorizo on toasted sourdough, fresh rocket, caramelised lemon and Mary Rose sauce

MAINS

Gammon Steak

Honey glazed gammon, caramelised onion mash, black pudding crumb, roast carrots, white wine and mustard cream sauce

Chicken Stack

Peppered chicken escalope, champ, pepper sauce and tobacco onions

Shin of Beef

24 hour cooked shin of beef, creamy bone marrow potatoes, caramelised onion purée, homemade Yorkshire pudding, asparagus and gravy

Pan Fried North Atlantic Cod

Pan fried Keenan's cod, duck fat pressed potatoes, crispy kale, on the vine tomato, Hollandaise sauce, caramelised lemon

12 oz Sirloin (£5 Supplement)

Cooked to your liking with tomato, Portebello mushroom, onion ring and a choice of side and sauce

Chorizo Tagliatelle

Tagliatelle pasta tossed in a creamy chorizo sauce topped with a pan fried chicken fillet, fresh rocket and parmesan shavings and garlic bread

Warm Vegan Salad

Sautéed potatoes, mushrooms, rocket, tomatoes, red onion with raspberry vinaigrette

Lamb

Lamb noisette cooked pink, crushed minted Comber potatoes, petit pois a la Francais and a thyme gravy

DESSERTS

Cheeseboard (£2 Supplement)

Selection of French & Irish cheeses, crackers, sliced apple, chutney and honey

Sticky Toffee Pudding

Sticky toffee pudding, toffee sauce & vanilla ice cream

Chocolate & Honeycomb Cheesecake

With vanilla ice cream

Lemon Tart

With fresh berries and fresh cream

Meringue Tower

Seasonal berry meringue with fresh cream

A discretionary 10% gratuity is added to tables of 6 or more, which goes directly to your server

FOOD ALLERGIES AND INTOLERANCES: When making your order, please speak to our staff about the ingredients in your meal. Please be advised that food allergies are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used.