

GRADUATION MENU

2 COURSE - £26
3 COURSE - £30

COMPLIMENTARY GLASS OF PROSECCO FOR THE GRADUATE

STARTERS

Soup of the Day
Baked bread roll, butter

Caprese Style Italian Garlic Bread
Garlic ciabatta, mozzarella cheese, roast tomato slices,
balsamic glaze

Classic Salt 'n' Pepper Squid
Rocket, lemon, Pernod and dill aioli

Duck Spring Rolls
Pickled cucumber, crispy leeks, Hoi Sin dip

Crispy Mozzarella Arancini
Parmesan shavings, tomato & red pepper jam, rocket dressing

Fried Chicken Wings
Korean BBQ sauce, scallions, sesame, pickled veg
or
Frank's Hot Sauce, celery, roast garlic mayo

MAINS

Cajun & Honey Butter Baked Salmon
Lemon & herb crushed potatoes, creamy tomato creole
sauce, asparagus, tenderstem broccoli & sun dried tomato,
bacon wrapped parcel

10oz Sirloin Steak (£6 Supplement)
Half roast tomato, onion rings, Portobello mushroom, pepper
sauce, chunky chips, broccoli & asparagus baked parcel

Chicken & Chorizo Risotto
Chorizo & pea creamy risotto, roasted chicken supreme,
chorizo & paprika oil, Parmesan cheese, peppery rocket

16-Hour Braised Beef Cheek Daube
Smoked pancetta & mushroom, red wine sauce, garlic pomme
puree, asparagus & broccoli baked parcel

Basil & Coriander Pesto Linguine
Tenderstem broccoli, asparagus, petit pois, linguine pasta,
basil & coriander, creamy sauce, charred garlic slice,
Parmesan cheese, crispy rocket

Classic Chargrilled Chicken Stack
Creamy spring onion mash, pepper sauce, tobacco onions

Chargrilled Hereford Beef Burger
Ballymaloe relish, peppered mayo, cheddar,
red onion, pickle, rocket, chunky chips

Salt 'n' Chilli Chicken
Asian slaw, rocket, naan bread, basil &
coriander oil, honey chilli dressing, fries

DESSERTS

Zingy Lemon Cheesecake Tart
Chantilly cream, fruit coulis, crispy sugar sticks

Sticky Toffee Pudding
Warm toffee sauce, vanilla ice cream

Meringue & Vanilla Cream Nests
Mixed berries, fruit syrup, crispy sugar sticks

Chocolate Ganache Pudding
Vanilla ice cream, chocolate flake, chocolate sauce,
raspberry coulis, crispy sugar sticks

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 allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used.