



GRADUATION MENU

2 COURSE - £23

3 COURSE - £26

Starter

Soup of the Day

With an oven baked petit pan, chives and croutons

Two Cheese Garlic Bread

Oven baked baguette with garlic and herb butter, topped with mozzarella and cheddar cheese

Hot and Spicy Wings

Perfectly fried wings in a hot buffalo sauce with blue cheese dip and celery stick

Benedicts' Salt 'N' Chilli Chicken

Chicken strips in chilli and garlic spices with basil oil, grilled naan, Asian salad and sweet chilli and sesame dressing

Halloumi Fries

Panko breaded halloumi fries with organic salad, sun-dried tomatoes and sour cream and salsa

Duck and Orange Salad

Crispy duck on a bed of watercress and rocket with charred orange, cherry tomatoes, orange dressing and crispy shallots

Main

Benedicts' Pepper Chicken

Chicken breast served on a bed of champ with tobacco onions and a brandy peppercorn sauce

Daube of Beef

18-hour slow cooked daube of beef with dauphinoise potatoes, buttered greens and a rich beef jus

Halloumi Burger

Marinated halloumi cheese with red onion, rocket, tomato, crispy onions, and a sticky spicy sauce served in a brioche bun

Peppered Pork Fillet

Pork fillet in a pepper coating served on a bed of spring onion mash, with tobacco onions and a brandy peppercorn sauce

Spicy Chicken Penne Pasta

Spicy marinated chicken tossed with peppers, red onion and penne pasta, in a spiced creamy sauce

10oz Sirloin (£4 supplement)

Served with balsamic half roast tomato, Portobello mushroom, beer battered onion ring and a choice of sauce

Benedicts' Signature Burger

Homemade beef burger, maple smoked bacon, mozzarella, tomato, crispy onions, mixed leaf salad, red onion jam in a brioche bap with beer battered onion rings and a choice of sauce

Smoked Cod

Smoked Portavogie cod on a bed of champ with crispy leeks and a bacon and leek sauce

All mains are served with a choice of side - chips, champ, garlic potatoes, sweet chilli potatoes, sweet potato chips, vegetables, rocket salad

Dessert

Salted Caramel Brownie

With Belgian chocolate sauce, Devonshire toffee sauce and Oreo ice cream

Eton Mess

Crushed meringue, fresh strawberries, whipped cream and strawberry puree

Chocolate and Honeycomb Cheesecake

With Malteser ice cream and chocolate sauce



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Complimentary
House Cocktail
for the Graduate

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.