



Graduation Menu

Starters

soup (v)

crab (n)

pickled cucumber, eden mill gin & hazelnuts

gnocchi (n)(v)

sweetcorn, goats cheese, savoy, pine nuts & tenderstem

salmon

kiln smoked, watermelon, parmesan, horseradish ice cream

terrine

oxtail, frisée, endive, apple & sun blushed tomatoes

Mains

chateaubriand to share 500g

green beans, shallots & hand cut chips (supplement £10.00 per person)

ribeye steak 220g

skinny fries & a sauce: béarnaise, peppercorn, red wine jus or garlic herb butter

halibut

fennel, blood orange & ratte potato

chicken

pommes purée, chorizo, asparagus & whole grain mustard

risotto

pea, mint & crème fraîche

lamb loin

shallots, carrots, peas & wild garlic

Desserts

cheesecake

white chocolate, strawberry, mint ice cream

parfait

cranachan, toasted oatmeal, raspberry, honeycomb ice cream

peaches & cream

cream soda, peach, meringue, clotted cream

panna cotta (n)

pineapple, brownie, macadamias, milk sorbet

ice cream & sorbet

honeycomb, clotted cream, mint or marmalade
orange, lemon or milk

£49.95 per person

supplement for chateaubriand to share £10.00 per person

nibbles & sides available to add as a supplement

we add a 12.5% discretionary service charge for tables of 6 or more