



## Graduation menu 2018

### Starters

#### gazpacho (ve)

tomato, mozzarella, black olive & cucumber

#### scallops (n)

cauliflower, hazelnuts, tomato & red wine

#### salmon

kiln smoked, cucumber, blood orange & horse radish ice cream

#### risotto (v)(n)

pea & mint, yogurt, lemon & hazelnuts

#### terrine

chicken & duck leg, charred sourdough

### mains

#### chateaubriand to share 500g

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

#### halibut

borlotti beans, red onion & pepper cassoulet

#### lamb

4 bone rack, baby gem, peas, mint & cauliflower cheese

#### 8 oz ribeye

skinny fries, tomatoes & a choice of sauce:

béarnaise, red wine, peppercorn sauce or whole grain mustard & parsley

#### chicken

pancetta pommes anna, asparagus & broccoli

#### tortellini (ve)

pumpkin & sage, spinach, shallot & caper dressing

### desserts

#### cheesecake

white chocolate & strawberry, basil macarons & mint ice cream

#### fondant (n)

dark chocolate, hazelnut, malt ice cream

#### panacotta (ve) (n)

coconut, pineapple, rhubarb, aero chocolate & pistachios

#### selection of mellis cheeses

oat cakes & quince jelly

### Sample menu

£49.95

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