



Graduation menu
25th - 29th June 2018

starters

crab

beetroot, goats cheese & avocado sorbet

salmon

pickled cucumber, blood orange & horse radish ice cream

risotto (v)

pea, broad bean & mint

courgette spaghetti (ve)

pepper, red onion, sweetcorn & tomato

mains

chateaubriand to share 500g

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

halibut (n)

brown shrimp, curried cauliflower, broccoli, hazelnuts & asparagus

ribeye 220g

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 macaroons & mint ice cream

crème brûlée

banoffee, caramel fudge & banana ice cream

panna cotta (ve) (n)

coconut, pineapple, rhubarb, aero chocolate & pistachios

£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