



**Graduation menu  
25<sup>th</sup> – 29<sup>th</sup> June 2018**

**Starters**

**crab**

beetroot, goats cheese & avocado sorbet

**salmon**

kiln smoked, 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**

fennel, ratte potato, grapefruit & beurre noisette

**lamb**

fondant potato, broad beans & peas

**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, rum & banana ice cream

**panacotta (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