

GRADUATION MENU

£50pp

Three courses and a glass of Prosecco
Upgrade to Moët & Chandon Champagne +£10

STARTERS

HAZELNUT HUMMUS vG

House pickles, toasted sourdough

KING PRAWNS

Spinach, chilli, lemon & butter sauce, toasted sourdough

BRITISH PORK BELLY

Bury black pudding, crackling, chorizo & smoked cannellini bean purée

TRUFFLE POTATO CROQUETTES v

Mustard & beetroot purée, black truffle mayonnaise

MAINS

FILLET OF SEABASS

Crispy pavé potato, charred broccoli, tomato & caper dressing

FLAT IRON STEAK & CHIPS

Served with a sauce of your choice

VEGAN SHEPHERD'S PIE vG

Slow cooked lentils, wild forest mushrooms, baby spinach, sweet potato purée

HERB-STUFFED CHICKEN BREAST

Crispy pavé potato, black truffle purée, king oyster mushroom, Champagne sauce

SIRLOIN STEAK & CHIPS

Served with a sauce of your choice +8

FAJITAS v

Grilled halloumi, roasted peppers & onions, warm tortilla wraps, guacamole, salsa & chive sour cream

Add free range British chicken breast + 6

Add rump steak + 8

Add king prawns + 8

DESSERT

HOMEMADE WARM RICH CHOCOLATE BROWNIE

With cream or vanilla ice cream

GF available

CHOCOLATE BISCOFF SHELL vG

Chocolate shell, Biscoff cream cheese filling, berries & watermelon sorbet

STICKY TOFFEE PUDDING v

Served warm with vanilla ice cream

ICE CREAMS v / vG

2 scoops

Vanilla | Dark Chocolate | Cornflake | Pistachio | Watermelon Sorbet vG | Peach Sorbet vG

Price is per person. An optional 12.5% service charge is added to your bill. 100% of the service goes to the staff. Please advise us of any special dietary requirements.

While we do our best to reduce the risk of cross-contamination, we cannot guarantee any of our dishes are free from allergens.

