

GRADUATION MENU

STARTERS

WHITE CRAB

Mango | chorizo | coriander | crème fraîche (3,10)

ROSARY GOAT'S CHEESE

Roast baby beetroot | candy pecan nuts | granola (3,11)

GRILLED APRICOT

Chicory salad | balsamic glaze (10)

CHICKEN LIVER PARFAIT

Sourdough crisp | rhubarb chutney (3,4)

MAIN

OX CHEEK

Celeriac | tenderstem broccoli (10)

8^{OZ} RIBEYE STEAK

Roasted tomato & mushroom | triple cooked chips | rocket & parmesan salad (3,10)

BUTTERNUT RISOTTO

Pine nuts | parmesan crisp (3,5)

GRILLED PLAICE

Lemon caper butter sauce | brown shrimp | samphire (1,3)

WILD MUSHROOM PAPPARDELLE

(3,4,9,14)

DESSERTS

WHITE CHOCOLATE & ORANGE DELICE

Orange sorbet (3,4,5,9,12)

STRAWBERRY CHEESECAKE

Basil sorbet (3,4,8,)

LEMON POSSET

Confit lemon puree | shortbread (3,4,10)

CARAMEL TART

Poached pear | crème fraîche sorbet (3,4,9,10)

If you have any allergies, please inform your waiter. Whilst we will make every effort to ensure that your meals are free from allergens, we are a small kitchen where all fourteen allergens are present. As such we cannot guarantee that all traces of allergens are eliminated. All prices are inclusive of VAT

1. Fish and products thereof. 2. Molluscs and products thereof. 3. Milk and products thereof (including lactose). 4. Cereals containing gluten or derivatives thereof. 5. Nuts and products thereof. 6. Crustaceans and products thereof. 7. Peanuts and products thereof. 8. Lupin and products thereof. 9. Eggs and egg-based products. 10. Sulphur dioxide and products thereof. 11. Soybeans and products thereof. 12. Sesame seeds and products thereof. 13. Mustard and products thereof. 14. Celery and celery based products.