



Graduation 2019 Lunch Menu

£22.95 per person

Starters

Roasted Courgette & Watercress Soup

Lemon thyme, Herb Croutons

Smoked & Beetroot Cured Salmon

Pickled Cucumber, Crème Fraiche

Smoked Chicken & Herb Terrine

Red Onion Marmalade, Ciabatta

Calamari

Garlic Aioli, Lemon

Buffalo Mozzarella

Plum Tomato, Basil Pesto

Serrano Ham

Bocconcini, Aged Balsamic, Rocket

Mains

Crisp Breast of Chicken Kiev

Sweet Potato Fries, Garlic & Herb Sauce

LBK Fish & Skinny Chips

Crushed Peas, Lemon, Tartar Sauce

Confit Duck Leg

Dauphinoise, Kale, Orange & Port Jus

8 oz Sirloin Steak (£8 sup)

Portobello Mushroom, Confit Plum Tomato, Skinny or Thick Chips, Béarnaise or Peppercorn Sauces

Baked Salmon

Herb New Potatoes, Pea shoot & Shallot Salad, Hollandaise

Spiced Lentil, Bean & Sweet Potato Burger

Feta, Spicy Mayo, Fries

Desserts

Selection of Ice Creams & Sorbet

Banoffee Pie

Caramel Sauce, Vanilla Ice Cream

Lemon Meringue Tart

Raspberry Sorbet

Strawberry & Prosecco Cheesecake

Prosecco & Mint Marinated Strawberries

Chocolate & Praline Crème Brûlée

Candid Orange Shortbread

British and Continental Cheese Selection (£2 sup)

Orchard Fruit Chutney, Cheese Biscuits, Grapes and Celery

A 10% discretionary service charge will be added to all bills. All dishes may contain some traces of nuts. Please advise us if you are allergic to nuts or any other food items. Please ask a member of the team if you wish to amend any item of a dish