

GRADUATION MENU

STARTERS

Seasonal Soup of the Day

Warm Sourdough

Chickpea & Cauliflower Croquettes

Mango Salsa

Crayfish Cocktail

Avocado, Confit Tomato,
Cocktail Sauce, Crusty Baguette

Air Dried Bresaola

Wafer-thin Air-Dried Beef, Shaved
Parmesan, Rocket & Aged Balsamic

Fresh Summer Fig & Prosciutto Salad

Creamy Blue Cheese & Spiced Candied
Walnut, Crisp Gem Lettuce

MAINS

Steak Frites

5oz Sirloin Minute Steak, Peppercorn Sauce, Skin On French Fries & Lambs Lettuce

Poached & Grilled Chicken Supreme

Chargrilled Asparagus, Pickled Mushroom, Red Wine Sauce, Fondant Potato

Chargrilled Red Snapper

Grilled Peach & Fennel Salad, Pea Puree & Spiced Beetroot Falafel

Warm Asparagus, Zucchini & Fennel

Pearl Couscous & Toasted Pitta

Ricotta & Spinach Tortellini

Zucchini & Pine Nuts, Confit Tomatoes, Basil Pesto

SIDES

Thick Cut Chips	5.00	Seasonal Greens	6.50
Chilli & Lemon Broccoli	6.00	Heirloom Tomato & Red Onion Salad	6.50
Roast Garlic Mash	6.00		

DESSERTS

Lemon Posset

Sable Biscuit

Homemade Caramel Brownie

Whipped Clotted Cream &
Caramel Drizzle

Penderyn Whiskey Trifle

Whiskey Soaked Sponge,
Seasonal Fruits,
Vanilla Custard

2 Courses £25.00 | 3 Courses £30.00

Please be advised we work with all the allergens in our Kitchen.

Therefore, we cannot guarantee food cooked on our premises is free from any allergens.

If you have any allergies, or are concerned about the ingredients in the dish, please speak to a member of our team.