

## Class of 2025 - Graduation Menu - £35 Including a glass of bubbles for the Graduate

## **STARTERS**

Pressed Chicken Terrine, Apricot and Raisin Compote, Artisan Bread Burrata and Marinated Heritage Tomato Salad, Toasted Pignoli, Basil Dressing Pea and Mint Velouté, Truffle, Fromage Blanc (V)

## **MAINS**

Char Grilled Feather Steak and Fries, Chimichurri, Confit Tomato, Portobello Mushroom Roasted Fillet of Bass, Potato and Bell Pepper Hash, Spring Greens, Sauce Vierge

Breast Chicken, Wild Mushrooms, Creamed Potato, Charred Corn, Spinach, Tarragon Sauce

Fresh Potato Gnocchi, Roasted Courgettes, Purple Potatoes, Confit Tomato(V)

## **DESSERTS**

Glazed Lemon Tart, Flavours of Raspberry, Clotted Cream 3 Scoops of Local Ice Cream, Seasonal Berries, Coulis Warm Chocolate Fondant, Milk Chocolate Sauce, White Chocolate Ice Cream

(v) vegetarian | (ve) vegan Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. An optional I2.5% service charge will be added to your bill. Prices include VAT