

# Graduation Lunch Menu

Two courses £25 | Three courses £30

## Starters

Glazed pork belly, red cabbage sauerkraut, apple  
498 kcal

Marinated heritage tomatoes, ricotta & basil parfait,  
focaccia, pumpkin seeds (V)  
344 kcal

Crispy kale stems, sweet chilli (vg)  
332 kcal

Crispy squid with parmesan, lemon & parsley, sriracha mayo  
478 kcal

## Mains

Ravioli, truffle, spinach, roasted vine tomatoes,  
baby vegetables & pine nut pesto (v)  
512 kcal

Sea bass fillet, grand salad, minted potatoes, and garlic butter  
628 kcal

Thyme roasted chicken (breast & leg) fries and mushroom cream sauce  
925 kcal

Sirloin steak, fries, vine tomatoes and chimichurri sauce  
882 kcal

Seafood risotto, white wine, garlic, dill, and lime  
512 kcal

## Desserts

Salted caramel and chocolate tart, yoghurt gelato and cherry puree (v)  
798 kcal

Selection of gelato (v) & sorbets (vg)  
270 kcal

Three cheeses with quince, biscuits, chutney & grapes (v)  
698 kcal

Pear tatin, apple sorbet, blackberries, and sauce (vg)  
532 kcal

(v) vegetarian | (vg) vegan

If you require allergen information or have any questions about allergens, please ask your server.

A discretionary 12.5% service charge will be added to your bill and shared between our team. Adults need around 2000 kcal a day.