



Graduation Menu

2 Courses £22.95

3 Course £25.95

Includes Complimentary Glass of Prosecco

Starters

- Soup of the Day
- Pork Belly Burnt Bits with Bourbon BBQ Sauce
- Spicy Siracha Chicken Wings
- Anti-Pasti of Mixed Olives, Sun Blushed Tomatoes, Hummus, Bread Sticks and Dipping Oils

Mains

- 8oz Sirloin, Garlic Mushrooms, Baked Tomato, Onion Rings, Chunky Chips, Choice of Sauce (£2 supplement)
- Charred Beef Espetada, Roasted Vegetables, Sticky Rice (£2 supplement)
- Chargrilled Vegetable Espetada, Onions, Corn on the Cob, Sweet Peppers, Courgette, Blackened New Potatoes, Sticky Rice
- Pan-fried Salmon, Chorizo Potatoes, Wilted Spinach, Mussel Cream
- Stuffed Ballotine of Chicken, Charred Potatoes, Roasted Broccoli, Pine nut Butter, Red Wine Jus
- Chickpea & Roasted Vegetable Curry with Scented Rice

Desserts

- Banoffe pie with Caramelized Bananas
- Cracked Toffee Pie, Caramel Sauce, Honeycomb Ice-Cream
- Chocolate Brownie with Vanilla Ice-Cream
- Selection of Cheese, Red Onion Jam and Biscuits

Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used. Please speak to your server should you have any dietary requirements.

Thank you.