

graduation menu

2 courses £19.50 3 courses £24.50

includes a complimentary glass of
laurent perrier la cuvée champagne

starter

pea & smoked cheddar soup (v)
crusty bread

chilli & lime squid
lamb's leaf, rocket & avocado

tomato & bocconcini mozzarella salad (v)
basil pesto, balsamic glaze & crispy capers

confit belly pork
black olive jam & courgette spaghetti

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main

shredded northumbrian lamb shoulder
bubble & squeak, leeks, kale & rosemary jus

chicken & chorizo ballentine
buttered savoy cabbage, pancetta, potatoes parmentier,
carrot puree, white wine & rosemary sauce

roasted scottish salmon fillet
crushed new potatoes, asparagus & dill butter

beetroot risotto (v) (n)
feta, walnuts & green salad

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desserts

sticky toffee pudding
butterscotch sauce & vanilla ice cream

lemon & ginger cheesecake
ginger tuile

caramelised mango tarte tatin (n)
lime sugar & pistachio ice cream

barluga eton mess (v)
meringue, vanilla cream, berries
champagne soaked raspberries