

Graduation Menu 2018

To start

Chef's soup of the day, homemade focaccia

Confit duck & chicken spring rolls, ribbons of vegetables, coriander and
chilli dipping sauce

Carpaccio of beetroot, goat's cheese bon bons, pistachio crumb

Mains

Braised beef short ribs, horseradish mash, braised carrots

Chicken supreme, sweetcorn puree, crispy pancetta, savoy cabbage

Asparagus & pea risotto, parmesan crisp (v)

Salmon fillet, buttered samphire, cherry tomato stew

Desserts

Apple & rhubarb crumble, clotted cream

Lemon tart, meringue shards, raspberry sorbet

White chocolate cheesecake, berry compote