### **GRADUATION WEEK MENU**

12<sup>TH</sup> - 19<sup>TH</sup> JULY

2 COURSES - £32.50 PER PERSON 3 COURSES - £42.50 PER PERSON

## **STARTERS**

#### SEASONAL SOUP

Warm focaccia fresh herb butter, chilli oil

#### **CRAYFISH**

Avocado, hot smoked salmon, smoked paprika cocktail, cherry tomatoes, melba toast

### HAM HOCK FRITTERS

Poached duck egg, mango apple plum chutney

#### TRIO OF CHICKEN KEBABS

Mint chutney, crushed poppadum

### CRISPY DEEP-FRIED TOFU

Coconut dressing, roasted sesame, fried scallions

#### ROASTED SUMMER VEGETABLE TART

Pineapple chilli relish, dressed rockets

### MAINS

### ROASTED SCOTTISH SUPREME OF SALMON

Savoy mash, parma beans, honey sriracha

### GRILLED CHICKEN FILLET

Bay prawns, chorizo, pea, chive risotto, herb oil, parmesan crisps

# SLOW COOKED FEATHER BLADE STEAK

Savoy mash, parma beans, wild mushroom silver onion jus

### MAPLE SEARED DUCK MAGRET

Duck potatoes, wilted spinach, cauliflower puree, green peppercorn sauce

#### STIR-FRY SUMMER VEGETABLES

In black bean sauce, grilled tofu, braised garlic rice

## **CURRIED ROASTED VEGETABLES**

Steamed rice, baby naan, poppadum, mango chutney

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### **DESSERT**

# APPLE & PEAR CRUMBLE TART

Warm vanilla custard, chantily cream

### ALPHONSO MANGO CHEESECAKE

Blueberry honey cream, nut brittles

# FRIED VANILLA ICE CREAM

Chocolate sauce, poached fresh berries

#### BLUEBERRY YOGHURT PANNACOTTA

Thyme apricot pear chia stew

#### WARM WAFFLE

Trio of ice cream, chocolate sauce, poached fresh fruits

## SUMMER FRUIT BROWNIES

Salted caramel ice cream

# SIDES

# HERB BUTTER ROASTED ROOT VEGETABLES £6.00

Sweet potato, carrots, celeriac, baby potatoes

### CLASSIC POTATO SALAD £5.50

Mayo, parmesan cheese, herbs

### HONEY ORANGE ROASTED CHANTEY CARROTS £5.00

### ASIAN SUMMER SALAD £5.00

Quinoa, peppers, broad beans, chickpeas, summer veggies

### SPRING ONION BUTTER & CHEESE MASH POTATOES £5.00

GOURMET 10MM SALTED FRIES £5.00

If you have any allergies, please inform your waiter. Whilst we will make every effort to ensure that your meals are free from allergens, we are a small kitchen where all fourteen allergens are present. As such we cannot guarantee that all traces of allergens are eliminated. All prices are inclusive of VAT.