Graduation Menu 2025 Gluten Free

Starters

Roasted red Pepper and Tomato Soup, Gluten Free Bread (V) (Milk)

Grilled Salt and Pepper Calamari, Chive Aioli Sauce, Dressed Baby Leaf, Crispy Capers, Lemon (Mollusc/Sulphites/Milk/Mustard)

King Prawn Pil Pil, Chilli and Garlic Oil, Coriander, Baby Herbs, Gluten Bread (Crustacean/Eggs/Sulphites)
(£3.50 supplement)

Grilled Chicken Goujons, White Cabbage Slaw, Baby Leaf (Sulphites/Eggs/Mustard/Nuts)

Moroccan Style Hummus, Poppy Seed and Smoked Paprika Crispy Chickpeas, Apricots, Gluten Free Bread (Sulphites)

Mains

Grilled Haddock Fillet, Twice Cooked Chips, Mushy Peas, Tartar Sauce, Lemon (Fish/Eggs/Mustard)

Pan Roasted Clarkson's Chicken Supreme, Garlic Creamed Potatoes, Carrot Puree, Confit Carrot, Buttered Greens, White Wine, Chive Cream Sauce (Milk/Sulphites)

Roasted Butternut Squash, Aubergine and Spinach Thai Green Coconut Curry, Spring onions, Chilli, Sauteed Greens, Garlic Rice – (Sulphites/Nuts) (VEGAN) (add Pan Roasted Chicken Breast or King Prawns for £5)

Scott's 28 Day Matured 6oz Rump Steak, Thyme and Garlic Field Mushroom, Tomato, Parmesan Rocket Salad,
Twice Cooked Chunky Chips (Upgrade to an 8oz Ribeye for £7) (Milk)

Clarkson's Braised Belly Pork, Sage Creamed Potatoes, Buttered Greens, Grain Mustard & Chive Cream Sauce - (Milk/Sulphites/Mustard)

Caesar Salad, Choice of Chicken or Prawns, Cos lettuce, Parmesan, Anchovies, Crispy Pancetta, Caesar Dressing (ADD Chicken Supreme/ King Prawns or Roasted Salmon for £6) (Fish/Sulphites/Mustard/Eggs/Milk)

Sweets

Selection of Mrs Dowson's Ice Cream (Milk)

Summer Berry Sorbet, Berry Coulis (Vegan)

2 Courses - £28 / 3 Course £34

GRADUATION DRINKS SPECIAL

PRE ORDER THE FOLLOWING..

PROSECCO £25

HOUSE CHAMPAGNE £38

TAITTINGER BRUT RESERVE £60