

## Graduation Week Celebration Menu

*\*Celebratory Free Spritz for All Graduates on Arrival\**

### Starters

**Crispy Baby Squid;** Dressed Baby Leaf, Siracha Aioli

(sulphites/mollusc/gluten/milk/mustard)

**Sticky Pork Ribs;** Caramelised Onions & Peppers, Rib Glaze, Micro Leaf Salad GF\*

(soya/sesame/mustard/sulphites)

**Whipped Cannellini Bean 'Hummus';** Crispy Garlic, Chimichurri, Crusty Bread – **VEGAN** GF\*

(gluten/sulphites)

**King Prawn Pil Pil;** Chilli & Garlic Oil, Coriander, Baby Herbs, Warm Ciabatta - **£2 SUPPLEMENT**

(crustacean/gluten/egg/sulphites)

**Potato Rosti;** Wild Mushroom, Tarragon, Garlic Aioli, Herb Oil - **VEGAN** GF\*

(sulphites)

**Roasted Red Pepper & Tomato Soup;** Crusty Bloomer Bread **(V)** GF\*

(gluten/milk)

**Chicken Liver Parfait;** House Chutney, Ciabatta Croutes, Dressed Leaf Salad GF\*

(gluten/mustard/sulphites/egg)

### Mains

**Half Roast Piri Piri Chicken;** Chilli Sauce, Dressed Leaf Salad, Spiced Skin on Fries GF\*

(sulphites/milk)

**Sweet Potato Katsu Curry;** Panko Breaded Sweet Potato, Katsu Sauce, Soy Sauteed Pak Choi &

Green Beans, Jasmine Rice - **VEGAN** GF\*

(soya/sulphites/gluten)

**Surf n' Turf;** 28 Day Matured 6oz Rump Steak, Sauteed Garlic King Prawns, Sun Blushed Tomato

Rocket Salad, Truffle & Parmesan Fries - **£5 SUPPLEMENT – ADD A PEPPER/DIANE/BLUE CHEESE SAUCE**

**FOR £2.50** GF\*

(sulphites/gluten/milk)

**Braised Belly Pork;** Barley & Cider Risotto, Black Pudding, Carrot, Mustard & Cider Cream Sauce

(sulphites/milk/gluten/mustard)

**Pan Roasted Salmon & Queen Scallops;** Garlic Cream Puree, Sauteed Green Beans, Cauliflower,

Baby Herbs - **£5 SUPPLEMENT** GF\*

(milk/sulphites/fish/crustaceans) -

**Beer Battered Haddock Fillet;** Twice Cooked Chips, Mushy Peas, Tartar Sauce GF\*

(fish/gluten/sulphites/mustard/egg)

**Cricketer's Cheeseburger;** Steak Mince Pattie, Brioche Bun, Lettuce, Caramelised Onions, Comte

Cheese, House Sauce, Skin on Fries, Dressed Leaf Salad GF\*

(gluten/egg/milk/mustard)

## Mains...

**King Prawn Linguine Arrabiata;** Pan Roasted King Prawns, Linguine, Fire Roasted Tomato & Chilli Sauce, Garlic Bread with Chilli Honey

*(crustaceans/eggs/sulphites/gluten/milk)*

**Buddha Bowl;** Salt & Pepper Tofu, Avocado, Giant Cous Cous, Grains, Seeds, Red Cabbage, Pickled Vegetables, Crispy Onions, Spiced Aioli – **VEGAN**

*(sesame/sulphites/gluten/soya)*

**King Prawn or Pan Roasted Chicken Caesar Salad;** Cos Lettuce, Anchovies, Parmesan, Crispy Pancetta, Caesar Dressing GF\*

*(fish/sulphites/mustard/egg/milk/crustaceans)*

## Desserts

**Double Chocolate Brownie;** Berry Coulis, White chocolate Ice cream

*(gluten/ eggs / milk)*

**Sticky Toffee Pudding;** Salted Caramel Sauce, Vanilla Ice Cream

*(gluten / eggs / milk / sulphites)*

**Apple & Blackcurrant Crumble Slice,** Macerated Berries, Vegan Vanilla Ice Cream

*(/ gluten/soya)*

**Tangy Lemon Posset;** Meringue Crumb, Raspberry Powder GF\*

*(milk/egg)*

**2 Scoops of Mrs Dowson's Ice Cream** – Choose from Vanilla, Chocolate, White Chocolate, Strawberry or Salted Caramel GF\*

*(milk / gluten)*

**Mrs Dowsons Summer Berry Sorbet;** Summer Berries, Coulis **VEGAN GF\***

**2 Courses £29 – 3 Courses £36**

*All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen. Please advise your server of any allergens prior to ordering*

**GF\* identifies dishes that are either gluten free or can be adapted to be made gluten free. Ask staff for details**

