Graduation Menu

3 COURSES | £42.50
INCLUDING A GLASS OF CHAMPAGNE

Hors D'oeuvres

JERUSALEM ARTICHOKE, MUSHROOM & TRUFFLE SOUP [VGI] *(348kcal)*

HAM HOCK TERRINE
Sauce gribiche and pickled mustard seeds *(595kcal)*

OAK SMOKED SALMON
John Ross smoked salmon, treacle soda bread and fromage blanc *(348kcal)*

GAMBAS ROSSO *£5.00 supplement* ◇
Grilled prawns, garlic butter *(633kcal)*

FOURME D'AMBERT, PEAR & ENDIVE SALAD
Sweet mustard dressing *(419kcal)*

SAUTÉED WILD MUSHROOMS [VGI]
Madeira sauce, toasted sourdough *(261kcal)*

COQUILLES ST-JACQUES *£4.00 supplement* ◇
Roasted scallops, Gremolata and herb crust *(345kcal)*

Plats Principaux

RIB-EYE STEAK BORDELAISE 280G *£10.00 supplement* ◇
Roasted bone marrow *(469kcal)*

BEEF CHEEK BOURGUIGNON *£2.50 supplement* ◇
Pommes purée, pancetta, mushrooms and glazed baby onions *(506kcal)*

ROASTED FREE-RANGE TURKEY BALLOTINE
Served with all of the traditional trimmings *(901kcal)*

PAVÉ OF COD
Curried cauliflower purée, vinaigrette of pomegranate, golden raisins, red onion and lime *(330kcal)*

ROASTED PORK BELLY
Braised butter beans and wild mushrooms *(1,182kcal)*

MARKET FISH
Please speak with your server for today's option

CARAMELISED ONION, SQUASH & SPINACH PITHIVIER [VGI]
Celeriac purée, vegan jus *(723kcal)*

CHOPPED SALAD [VGI] *(119kcal | 227kcal)*
Baby kale, edamame beans, quinoa and alfalfa sprouts
Additions: *Choice of topping included* ◇
Chicken *(628kcal)* / Tiger prawns *(70kcal)* /
Plant-based halloumi [VGI] *(260kcal)*

Patisseries Et Desserts

CRÈME BRÛLÉE [V] *(615kcal)*

WARM STICKY FIGGY PUDDING [V]
Red wine and toffee sauce, vanilla ice cream *(643kcal)*

ORIADO VALRHONA CHOCOLATE TERRINE [VGI]
Cherry compote, crème Chantilly *(648kcal)*

SEMIFREDDO CHEESECAKE [V]
Clementine and Campari syrup *(696kcal)*

ICE CREAMS & SORBETS [VGIA] *(34kcal)*
Please speak with your server for today's selection of flavours

CHEESE PLATE *£2.95 supplement* ◇
Artisan cheese, biscuits and chutney *(487kcal)*

◇ *Supplement Applies* Supplements apply to some dishes, as indicated.

For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross-contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT. A discretionary service charge of 12.5% will be added to your bill.

For further information on allergens please scan here.

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