



## GRADUATION MENU 2017

3 COURSES ♦ £29.95

### TO START

**RED CABBAGE CURED SALMON / £8.50**

beetroot, fennel

**GOATS CHEESE FILO PARCEL / £8.25**

sun dried tomato pesto, chestnut puree

**SEARED WILD PIGEON / £8.50**

parsnip, rosemary oil

### MAIN EVENT

**MONKFISH / £19.50**

scallops, baby leeks, Stornoway black pudding

**BURATTA & BLACK TRUFFLE RAVIOLI / £18.75**

porcini mushrooms, sage cream

**GRESSINGHAM DUCK / £21.25**

pancetta, butternut squash, dauphinoise potato

### DESSERTS

**ALMOND & ORANGE CAKE / £5.50**

raspberries, mint syrup

**PROSECCO & STRAWBERRY PANNA COTTA / £5.50**

**DEEP FRIED CARAMEL GNOCCHI / £5.50**

black cherries, passionfruit

