



GRADUATION MENU 2018

3 COURSES ♦ £29.95

TO START

PAN SEARED KING SCALLOPS / £8.50
Beetroot, pancetta crumb

**CHANTERELLE MUSHROOM &
BLACK TRUFFLE TORTELLONI** / £8.25
Tarragon crème fraiche

VENISON CARPACCIO / £8.50
Mustard, broccoli, sweet potato

MAIN EVENT

HAKE FILLET / £19.95
Nduja risotto, lemon

BURRATA & CAULIFLOWER CANNELLONI / £17.50
Baby zucchini, wild garlic & saffron crust

PORK FILLET / £18.95
Vitelotte potato gnocchi, apple, chicory

TO FINISH

DARK CHOCOLATE BROWNIE / £5.95
Vanilla crème anglaise, summer fruits

PROSECCO CHEESECAKE / £5.95
White chocolate ganache

LIMONCELLO PANNA COTTA / £5.95
Bakewell tart

FIZZ

PROSECCO MODELLA	£29
PROSECCO MODELLA MAGNUM	£52.50
LAURENT PERRIER BRUT CHAMPAGNE	£65
LAURENT PERRIER ROSE CHAMPAGNE	£85

CELEBRATION COCKTAILS

APEROL SPRITZ	£7.50
CAMPARI SPRITZ	£7.50
BELLINI	£7.75
