



Dine : Meet : Drink

GRADUATION MENU

3-courses: £35 per person

STARTERS

Heritage Tomato, Bocconcini Bruschetta, basil pesto, toasted pine nuts, micro lettuce salad

Soup of the Day, rustic bread, butter(vegan)

Confit Duck, walnuts, raspberries, pomegranate, spinach salad

Chicken Lollypops, Soya, Honey, sesame seeds, ribbon vegetable, coriander dressing

MAINS

Steak Beef Burger, pulled BBQ beef, mature cheddar, gem lettuce, beef tomato, chipotle mayo, onion marmalade, brioche bun, fries

Cured Pork Loin Medallions, pickled red cabbage, tender stem broccoli, smoked heritage potatoes, spring onion dressing

Pan Fried Sea Bass, fennel & cucumber salad, chive dressing, crushed baby potato

Chicken Supreme, sweet potato fondant, broad beans & kale, pea puree, tarragon cream,

Miso Baked Aubergine, ratatouille, toasted cashews nuts, citrus gremolata, aged balsamic (*vegan*)

DESSERTS

Sticky Toffee Pudding, clotted cream ice cream, salted caramel, honeycomb crumb

Raspberry Cheesecake, white chocolate ganache, raspberries

Vegan Chocolate Torte, hazelnut brittle, chocolate sauce

Eaton Mess Strawberries Sundae Ice-cream, meringue, strawberries compote, Chantilly cream

If you have any allergies, please inform your waiter.

Whilst we will make every effort to ensure that your meals are free from allergens, we are a small kitchen where all fourteen allergens are present and cannot guarantee that all traces are eliminated.

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

(v) Vegetarian (ve) Vegan (gf) Gluten Free (df) Dairy Free