

GRADUATION SET MENU

4 COURSE SET MENU // £65



FOR THE TABLE...

GLASS OF BUBBLY ON ARRIVAL

SOURDOUGH BREAD // raw butter

SHORT RIB CROQUETTES // gochujang aioli

MINI CHOUX BUN

TO START //

CHAR SIU PORK BELLY // puffed crackling, competition bbq sauce, sauerkraut

CRAB TOAST // brioche, hand picked crab, chardonnay jelly

DUCK MOUSSE // black garlic ketchup, burnt onion, beef fat, sourdough

WYE VALLEY ASPARAGUS // dashi toast, cashew yoghurt, pickled girolles ^{VE}

CRISPY FRIED CHICKEN WINGS // soy & bourbon glaze, kimchi dressing

MAINS //

served with triple cooked chips, seasonal greens, house salads, spinach gratin

MONKFISH // cooked on the bone over coals, garlic butter, lemon

FIRE ROASTED CHICKEN BREAST // roasting juices, bearnaise

FILLET STEAK 200g // the most tender cut of beef, very buttery & exceptionally lean

MISO AUBERGINE // bok choy, glass noodle salad, porcini XO ^{VE}

HOUSECUTS //

served with triple cooked chips, seasonal greens, house salads, spinach gratin
& your choice of sauce, for two to share (£10 per head supplement)

Choose from.....

600g CHATEAUBRIAND - the prize cut from the fillet, exceptionally lean and tender

1kg TOMAHAWK - the dinosaur steak, grilled on the bone for maximum flavour

1kg PORTERHOUSE - two steaks in one, sirloin and fillet, cooked on the bone

DESSERTS //

CHOCOLATE DOME // chocolate cremeux, hazelnut marshmallow, raspberry, molten caramel sauce

COCONUT AND PINEAPPLE // dill seed meringue, whipped coconut cream, rum & pineapple ^{VE}

SMOKED CHEESECAKE // our take on a basque cheesecake, white peach, milk ice cream

CHEESE & CRACKERS // selection of cheeses, sourdough crackers

^{VE} VEGAN

Most of our dishes can be tailored to cater for any allergens,
please ask for guidance