

# GRADUATION

3 courses £34.95

## ENTRÉES

BAKED NORMANDY  
CAMEMBERT \*<sup>V</sup>  
Plum & ginger chutney, sourdough

FRENCH ONION SOUP \*  
Sourdough croûte, Saint  
Mont cheese

CRISPY DUCK <sup>GF</sup>  
Hoisin glaze, Asian salad, sesame

CALAMARI <sup>GF</sup>  
Spicy provençale dip, lemon

ASPARAGUS \*<sup>V</sup>  
Brown butter hollandaise, poached egg,  
brioche croutons

## PLATS

12-HOUR SHORT  
RIB BOURGUIGNON <sup>GF</sup>  
Slow braised beef, pomme purée, bacon

STEAK FRITES <sup>GF</sup>  
Bavette sliced steak, frites,  
Périgueux sauce

PAN-FRIED SALMON <sup>GF</sup>  
Confit potatoes, asparagus, tartare hollandaise

LAMB & MERGUEZ HACHIS  
Pomme purée, peas, harissa jus

CHICKEN KIEV  
Garlic butter, cos lettuce, Comté,  
avocado Caesar dressing

TOMATO TARTE <sup>V</sup>  
Whipped goat's cheese, tomato &  
basil salad, pistou dressing

## DESSERTS

STRAWBERRY MELI MELO <sup>V GF N</sup>  
Vanilla Chantilly, crushed meringue,  
pistachio nuts

TARTE AU CITRON <sup>V GF</sup>  
Chantilly cream

THE GRADUATE <sup>V</sup>  
Chocolate dome, chocolate mousse, Chantilly cream,  
hot chocolate sauce for pouring

CRÈME BRÛLÉE <sup>V GF</sup>  
Freshly made by our chefs every day

# GRADUATION MENU



Adults need around 2000kcal a day. GF Suitable for a gluten-free diet. \* Dishes can be made with non-gluten containing ingredients. V Vegetarians. VE Vegans. N Dishes contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free.