

## GRADUATION MENU

### 3 COURSES & GLASS OF PROSECCO | 42.5 PER PERSON

**SPRING VEGETABLE THREE BEAN SOUP** asparagus, carrot, celery, savoy cabbage, salsa verde, Parmesan (VGIA) (226kcal)

**WARM SMOKED HAM HOCK & PEA SALAD** crispy shallots, watercress, radish, mustard dressing (832kcal)

**GOLDEN CROSS GOAT'S CHEESE CROSTINI** pea, broad bean, mint salad, truffle honey (V) (275kcal)

**BEEF TARTARE TACOS** beef fillet, guacamole, crispy capers, truffle mayo (247kcal)

**CRISPY BUTTERMILK FRIED CHICKEN THIGHS** hot honey, Padrón peppers, ranch dressing (532kcal)

**BAKED QUEENIE SCALLOPS** chorizo crumb, salsa verde (309kcal) supplement 7

### DRY-AGED, GRASS-FED BEEF

served with roasted onion and watercress

**FILLET** 200g (441kcal) supplement 19

**FLAT IRON** 220g frites (968kcal)

**GRILLED CORNFED CHICKEN CAESAR** smoked anchovies, baby gem, Parmesan, sourdough croutons & jus gras (1298kcal)

**LAMB MEZZE MIXED GRILL** cutlet, kofta, merguez sausage, hummus, cucumber tahini sesame salad, pickled red onion, flatbread (2650kcal)

**STUFFED ROMANO PEPPER** Provençal jumbo couscous, roasted red pepper sauce, plant-based stracciatella, herb salad (VGI) (726kcal)

**TIGER PRAWN, WHITE CRAB, FENNEL, PASTIS LINGUINE** handpicked white crab, shaved fennel, crème fraîche, dill (481kcal)

**MAL BURGER** bacon, Gruyère cheese, relish, French glazed bun, fries (1369kcal)

**FALAFEL & SPINACH BURGER** sweet chilli, dill mayo, plant-based brioche, fries (VGI) (908kcal)

**CRÈME BRÛLÉE** (V) (793kcal)

**DARK CHOCOLATE MOELLEUX CAKE** fresh raspberries, crème fraîche (379kcal)

**MIXED BERRY CINNAMON OAT CRUMBLE** vanilla custard (VGI) (527kcal)

**STICKY TOFFEE PUDDING** toffee sauce, vanilla ice cream (V) (826kcal)

**MILK ICE CREAM AFFOGATO** honeycomb, double espresso (VGIA) (301kcal) add shot of Amaretto 5

**ICE CREAM & SORBET** (VGIA) (70kcal)

### CHEESE PLATE

Blue Murder, Yarlington, Valençay – truffle honey, chutney, quince, crackers (589kcal)



For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT.

A discretionary service charge of 12.5% will be added to your bill.