



**THE HONOURS
GRADUATION MENU**

**Includes a glass of Prosecco
3 courses £38.50**

Available Tuesday to Saturday for lunch & dinner
(please note, that due to seasonality
some dishes may change)

STARTERS

HERITAGE TOMATO SALAD (v)
*Mozzarella and basil, Parmesan tuile,
Pesto dressing*

SWISS CHEESE SOUFFLÉ (v)
Creamed spinach, Mornay sauce

RAVIOLI OF SHETLAND SALMON MOUSSE
Creamed spinach and langoustine sauce

CONFIT RABBIT TERRINE
*Spring vegetables, mustard dressing,
toasted sourdough*

MAINS

GOAT'S CHEESE GNOCCHI
*Wye valley asparagus, peas, broad beans,
warm truffle vinaigrette*

FILLET OF STONE BASS
*Cauliflower purée, Wye valley asparagus,
Crushed new potatoes, gremolata sauce*

BREAST OF GUINEA FOWL
*Baby artichokes, toasted fregola, peas,
broad beans, Parmesan velouté*

SIRLOIN OR RIB EYE STEAK
"Café de Paris butter"
*Green beans, pommes frites, cherry tomatoes
(£10 supplement)*

DESSERTS

PASSION FRUIT TART
Coconut sorbet

WHITE CHOCOLATE MOUSSE,
Strawberry sorbet, puffed rice

SELECTION OF FARMHOUSE CHEESES