

Summer 2025 Graduation Menu

£49

Starters

Pigs Head Terrine

apricot gel, gribiche, grilled bread

Poached Asparagus (v/vg)

sous hen egg, ruby grapefruit, green goddess sauce

Cold Hay Smoked Mackerel

pickled cucumber, white almond and grape soup

Peach & Heirloom Tomato (v/vg)

whipped goats' cheese, watercress, sherry vinegar shallots

Mains

Sweet Soy Glazed Pork Fillet

braised fennel, swede puree, pearl onion pork jus

Seared Stone Bass

cauliflower, spring onions, new potato, mushroom consommé

Potato Gnocchi (v/vg)

hazelnut & tarragon pistou, fresh mozzarella

Confit Corn Fed Chicken Leg

Ratte potato, summer baby vegetables, chicken velouté

Desserts

Blueberry Whipped Cheesecake Tartlet

lime marshmallows, berry sorbet

3 Artisan Cheeses (v)

quince paste, grapes, chutney, oatcakes

Lemon Posset (v)

shortbread, raspberry

Poached Apricots

milk chocolate mousse

Please note: Dishes marked (v/vg) are vegetarian but can be served vegan upon request. Please ask your server for today's vegan dessert.