

Graduation Menu

From Monday 10th of July to Monday 24th of July

STARTERS

Garden pea and lovage
soup, fresh peas,
buttermilk

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Smoked ham hock and
carrot salad, spiced
carrot jam

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House smoked salmon,
dill mustard, pickled
cucumber

MAINS

Seared sea bream,
buttered Jersey Royals,
sprouting broccoli

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Roasted corn fed
chicken, pearl barley
and wild garlic, spring
vegetables and chicken
jus

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Spelt, spring onion and
watercress risotto,
toasted pine nuts,
tunworth cheese

DESSERTS

Dark chocolate and
orange tart,
mascarpone ice cream

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Selection of British
cheeses, caramelised
pecans, homemade
crackers

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Buttermilk pannacotta,
Yorkshire rhubarb,
orange, lemon
shortbread

2 courses £24.00

3 courses £28.00

Including a 125ml glass
of Veuve Clicquot

SIDES

All £3.50

Chips with Mr Cooper's spiced ketchup

Seasoned buttered mash

Buttered garden greens and shallots

Cauliflower gratin with parsley
crust

Mixed leaf garden salad

Maple salted carrots