

GRADUATION 2019

CONGRATULATIONS!! COMPLIMENTARY GLASS OF FIZZ FOR THE GRADUATE

CHEF'S HOMEMADE
SOUP*Fresh sourdough (v/gf)*CHICKEN LIVER
PARFAIT*Fruit chutney, toasted sourdough*HAGGIS & PICKLED
TURNIP BON BONS*Wholegrain mustard crème fraiche, whisky
marmalade*

WHIPPED BURRATA CHEESE

*Heritage tomato salad, basil,
olive oil, & fennel crackers (gf)*

BUFFALO CAULIFLOWER

*Hot sauce, blue cheese, chimichurri
(gf/vv)*WARM SALAD OF SMOKED
MACKEREL*Local Baby potatoes, lemon & caper
aoli, green tails (gf)*

10OZ SIRLOIN STEAK £10 SUPPLEMENT

10OZ RIBEYE STEAK £11 SUPPLEMENT

8OZ FILLET STEAK £15 SUPPLEMENT

BBQ GRAVY / GRAIN MUSTARD CREAM / PINK PEPPERCORN / GARLIC & HERB BUTTER

ALL £2.50

CAJUN SPICED CHICKEN
BREAST*BRAISED RICE, SEASONAL
VEGETABLES, LIGHTLY CURRIED
CREAM SAUCE GF*

FISH & CHIPS

*MUSHY PEAS, FRESH LEMON,
DRESSED SALAD GF*STICKY HOI-SIN PULLED BEEF
SPRING ROLLS*WITH BEANSPROUTS, GINGERED
CARROT & PEPPERS, SERVED WITH
STIR FRY SATAY NOODLES
(£3 SUPPLEMENT)**CAJUN CHICKEN PENNE PASTA
SUN-BLUSHED TOMATOES, CREAMY
CAJUN TOMATO SAUCE*

STEAK & ALE PIE

*CRISP PUFF PASTRY, CREAMED
POTATOES, SEASONAL
VEGETABLES*

SIZZLING VEGETABLE

FAJITAS

*SOUR CREAM, TOMATO SALSA,**Seasoned fries £2.95 / Cajun fries £2.95 / bacon & cheese dirty fries £3.95 / chilli & parmesan fries £2.95 / Caesar salad £3.25 /
mixed salad & French dressing £3.25 / onion rings £2.95 / cauliflower cheese gratin £3.25 / mini mac n' cheese £3.25 /
garlic bread £2.95*VEUVE CLICQUOT YELLOW
LABEL*GLASS £9.95 // BOTTLE £65*

APPLETINI £5

*VODKA, CRÈME DE VERT POMME,
LEMON JUICE*

TROPICAL ESCAPE £5

*KOKO KANU, PINEAPPLE,
COCONUT CREAM*

BROCKMAN'S SOUR BEE £5

GIN, LEMON, HONEY

VIOLET FIZZ £5

VIOLET LIQUEUR, PROSECCO

ROCK LOBSTER £5

*COCONUT RUM, BANANA RUM,
FROZEN*

BUBBLEGUM COSMO £5

*VODKA, COINTREAU,
CRANBERRY, BUBBLEGUM*

2 COURSES £17.50 // ADD ANY DESSERT FOR £5