



GRADUATION MENU

June 2018

Starters

soup of the day - farmhouse bread (V can be GF)
black pudding - poached egg - 71 brewing bbq sauce
halloumi cigars - tomato chutney
thai style sweet potato rosti - satay dip (GF, V)

Mains

seabass fillet - chorizo & barley risotto
steak & red wine pie - new potatoes - green beans - roast carrots
herb crusted stuffed mushroom - green beans - mashed potatoes
(V can be GF)
morrocan butternut squash tart - red pepper sauce (V)

Desserts

chocolate & pistachio cheesecake - vanilla ice cream (GF can be V)
coconut pana cotta - strawberry & kiwi salsa (V can be GF)
chocolate brownie - salted caramel sauce - vanilla ice cream
white chocolate mascarpone - raspberries - shortbread

2 courses - £22.95

3 courses - £26.95

Sides

sweet potato fries £3.25
chips £2.50
mixed salad £2.25
bread & butter £2