Graduation Menu

3 COURSES & A GLASS OF FIZZ **£25.95**

Available Monday - Saturday

STARTERS

OVEN-BAKED BUTTON & PORTOBELLO MUSHROOMS in a garlic & mature Cheddar sauce, served with rustic bread (v)

DUO OF PÂTÉ* coarse pork & Madeira pâté and duck liver parfait with Bramley apple butter, blackcurrant curd, baby gherkins & rustic bread

SALT & PEPPER CALAMARI with chorizo-flavour seasoning and chipotle chilli mayonnaise

PRAWN & LOBSTER COCKTAIL dressed with lobster mayonnaise served with rustic bread

MUSHROOM BEETROOT & HORSERADISH PASTY served with beetroot hummus and a pineapple & ginger dressing +£2.50

SEARED SCALLOPS & HEIRLOOM TOMATOES with roasted red peppers & sunblush tomato sauce +£2.50

MAINS

FISH & CHIPS beer-battered cod with triple-cooked chips, mushy peas and a tartare sauce

WAGYU BURGER premium beef, specially bred for its unique texture and mouthwatering flavour, served in a brioche bun with mayo, a spicy tomato salsa and mixed leaf & horseradish salad

CAESAR SALAD dressed cos lettuce with bacon lardons, anchovies and Gran Moravia cheese, served with a stone-baked garlic flatbread
Add: Chargrilled chicken breast £3.00 | Chargrilled halloumi £3.00

HUNTER'S CHICKEN chargrilled chicken breast, topped with smoked Cheddar and a 4oz gammon steak, served with triple-cooked chips and a barbecue sauce

ROAST CARROT & APRICOT CHUTNEY TART topped with goat's cheese & omega seeds, with a watercress & apple salad. Served with baby potatoes

STEAK & ALE PIE slow-cooked beef in a treacle, root vegetable & ale sauce, topped with puff pastry, served with mash, seasonal vegetables and a jug of gravy

HAND MADE LOBSTER FISHCAKE* with a bouillabaisse sauce, served with broccoli and baby potatoes

8oz RUMP STEAK expertly aged for superb flavour and tenderness, served with triple cooked chips, homemade onion rings and a thyme roasted tomato.

10oz RIB EYE STEAK expertly aged for superb flavour and tenderness, served with triple cooked chips, homemade onion rings and a thyme roasted tomat +£3

PUDDINGS

BELGIAN CHOCOLATE BROWNIE* with chocolate sauce and Irish liqueur ice cream (v)

ETON MESS whipped cream folded with crushed meringue, blueberries, strawberries and raspberries in sauce (v)

BRAMLEY APPLE PIE with custard and ice-cream (v)

LEMON MERINGUE PIE with raspberry coulis (v)

COCONUT PANNA COTTA STYLE PUDDING topped with passionfruit and fresh berries (ve)

BRITISH CHEESE BOARD*† Shepherds Purse Yorkshire Blue, Lubborn Somerset Camembert, Belton Farm Red Leicester, Isle of Man Vintage Cheddar, with a selection of Fudge's nut & mixed seed biscuits, grapes and chutney (v) +£2.50

* Contains alcohol. † Contains tree nuts and/or peanuts. All prices include VAT at the current rate. 100% of tips are retained by employees. Some of our fish dishes may contain small bones. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. If you require more information please ask your server.

(v) = made with vegetarian ingredients. (ve) = made with vegan ingredients, however, some of our preparation and cooking methods could affect this. If you require more information, please ask your server.