

GRADUATION MENU

• £55 per person | Available 12pm – 10pm •

TO START

FINEST QUALITY SMOKED SALMON

Properly garnished, brown bread and butter

ROASTED TOMATO SOUP (V)

Fresh basil

BAKED CAMEMBERT FONDUE (V)

Roasted vine tomatoes, warm baked sourdough, vintage balsamico, quality olive oil

POTTED DUCK WITH GREEN PEPPERCORNS

Toasted sourdough, cornichons

MAIN COURSES

GRILLED 35 DAY AGED 10oz SIRLOIN STEAK

With roasted vine tomatoes, English watercress and triple cooked chips

ROAST RUMP OF LAMB À LA DIJONNAISE

Gratin dauphinoise, haricots verts, rosemary roasting juices

THE GOVERNOR'S FRIED HADDOCK, AND TRIPLE COOKED CHIPS

Mushy peas, sauce tartare

MARCO'S BAKED MACARONI CHEESE, WITH POACHED HEN'S EGG (V)

Fricasse of wild mushrooms

CLASSIC CHICKEN KIEV

Roast vine tomatoes, pommes frites, watercress, buttered peas

DESSERTS

MR COULSON'S STICKY TOFFEE PUDDING (V)

Caramel ice cream, warm butterscotch sauce

WARM TREACLE TART (V)

With clotted cream

BAKED VANILLA CHEESE CAKE (V)

With fresh blueberry sauce

FRESHLY BAKED CRUMBLE (V)