



RESTAURANT & BAR

CLASS OF 2019
TWO COURSES AND A GLASS
OF PROSECCO FOR £16.50

To book – please quote 'Graduation Menu'



Only available on Graduation Days



GRADUATION MENU

Sample menu – menu will be provided on the day – please quote ‘Graduation Menu’ when booking

STARTERS

Pea & Watercress Soup VG
with toasted focaccia

Chicken and Sesame Dumplings
with Bill's spicy chutney

Crispy Fried Cauliflower VG
*with kimchi, pickled red onions
and red pepper dressing*

Crispy Calamari
with red chilli and lime aioli

**Ham Hock, Pickled Carrot
and Mustard Terrine**
*with Bill's chutney and toasted
sourdough*

MAINS

**Pan Fried Chicken with
Wild Mushrooms**
*Chicken breast with herbed mashed
potatoes, long stem broccoli and a
creamy wild mushroom sauce*

Pan Fried Sea Bass
*with an avocado, cherry tomato
& caper salsa and herb rösti*

Minute Steak
*Chargrilled, served with fries, pea
shoots and roasted garlic butter*
+ SUPPLEMENT 2.00

Bill's Wellington VG | N
*Carrot, cashew nut & mushroom
Wellington with butterbean
mash, tenderstem broccoli and rich
vegetable gravy*

Today's Dinner Special
*Please ask your server what our special
of the day is. (Not available on Sunday)*

DESSERTS

Ice Cream and Sorbet V
three scoops

Warm Mini Cinnamon Doughnuts V
*with fresh strawberries, warm chocolate
and salted caramel dipping sauces*

Coconut Ice Cream VG
with mango sauce and coconut flakes

Warm Triple Chocolate Brownie V
*with warm chocolate sauce, vanilla ice
cream and a chocolate flake*

A discretionary service charge will be added to your bill.

Please always inform your server of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request. Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.

V-vegetarian VG-vegan N-nuts.