

A low-angle shot looking up at a bright blue sky filled with numerous black graduation caps (mortarboards) falling from above. The caps are scattered across the frame, some appearing to be in motion. In the bottom left corner, a person's hand is visible, reaching up towards the falling caps. The overall scene conveys a sense of celebration and achievement.

# Graduation Celebration

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2 COURSES 29.95 PER PERSON / 3 COURSES 34.95 PER PERSON

## CANAPÉS +£7 PER PERSON

Choose three:

**DUCK PARFAIT\*** blackcurrant curd, toasted ciabatta 210kcal

**SMOKED SALMON ON CIABATTA** with sour cream 54kcal

**ROASTED FALAFEL (VE)** creamy hummus 205kcal

**PANKO-BREADED BRIE (V)** apricot & ginger chutney 278kcal

## TO START

**PAN-FRIED KING PRAWNS WITH CHILLI & FETA** tomato & chipotle chilli sauce, lemon gremolata, toasted ciabatta 273kcal

**ASIAN-STYLE CRISPY DUCK SALAD** cucumber & mooli ribbons, shredded carrot & cabbage, watercress, spring onion, plum, sesame & hoisin sauce 389kcal

**PAN-FRIED WILD SCALLOPS** ras el hanout, smoked haddock Florentine bonbons, celeriac purée, apple & fennel tartare 265kcal +£3 per person

**SLOW-ROASTED TOMATO & BASIL SOUP (V)** toasted pine nuts, warm rustic bread, Netherend Farm salted butter 360kcal *Vegan alternative available*

## THE MAIN EVENT

**MAPLE-GLAZED ROTISSERIE PORK BELLY** pulled pork & cider bonbon, roasted celeriac & fresh apple purée, dauphinoise potatoes, Tenderstem® broccoli, Bordelaise\* sauce 1750kcal. Add scallops 30kcal +£3 per person

**KING PRAWN, CRAB & CHORIZO LINGUINE** white wine, tomato, garlic & chilli sauce 754kcal

**OUR DIRTY BURGER** Prime beef burger, crispy bacon, lashings of cheese, beef dripping sauce, fries 1656kcal *Vegan alternative available*

**NOURISH BOWL (VE)** hummus, giant couscous, avocado, roasted cauliflower & squash, mooli, pomegranate seeds, watercress, cucumber dressing 902kcal

**SEARED SALMON FILLET** pan-fried samphire, Tenderstem® broccoli & baby spinach, confit tomatoes, fresh salsa 499kcal

**SPICED COCONUT CURRY (VE)** aubergine, Tenderstem® broccoli, sticky jasmine rice, scorched red chilli 555kcal

## PREMIUM STEAK CUTS

Experience our delicious steak collection, featuring two premium cuts from selected British & Irish farms, expertly aged for a minimum of 28 days to deliver superb tenderness and flavour. Served with rustic thick-cut chips, onion rosti, confit tomato, roasted mushroom, parsley butter.

**28 DAY-AGED 7oz FILLET STEAK** 829kcal +£5 per person

**30 DAY-AGED 10oz RIB-EYE STEAK** 1037kcal +£3 per person

*Add a sauce:* Peppercorn\* 81kcal / Béarnaise\* 204kcal / Beef dripping 157kcal / Bordelaise\* 59kcal • 1.95

*Add a side:* King prawns in garlic & chilli butter 225kcal • 4.00

## ON THE SIDE

Choose one between two people

Tenderstem® broccoli, green beans, spinach, samphire (ve) 139kcal

Dressed house salad (ve) 69kcal

Mac & Cheese (v) 377kcal

## TO FINISH

**LOTUS BISCOFF CHOCOLATE BOMB (V)** chocolate brownie, Lotus Biscoff spread, vanilla ice cream, hot toffee sauce 1341kcal +£3 per person

**SICILIAN LEMON POSSET (V)** vanilla sablé biscuits 370kcal

**WARM HOME-BAKED CHOCOLATE BROWNIE (V)** Belgian chocolate sauce, Bourbon vanilla ice cream 711kcal

**STICKY TOFFEE PUDDING (V)** honeycomb ice cream 649kcal

## HOT DRINKS

**AMERICANO** 71kcal / **TEA** 70kcal

Ask a member of the team for our selection of quality tea

## ALLERGEN & DIETARY INFORMATION

All our allergen information is available online or via our Glass Onion app. It's easy to filter out dishes containing any of the 14 major allergens and is always kept up to date. Our food and drinks are prepared in food areas where cross-contamination may occur and our menu descriptions do not include all ingredients.

If you have any questions, allergies, or intolerances, or need help accessing our allergen information, please let us know before ordering. (v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. \*Contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. All items are subject to availability. The nutritional information for our menu is provided as a guide. It is calculated using average values and is based on a typical serving size. Please note an optional 10% service charge will be added to the bill for tables of 6 or more. **Adults need an average of 2000kcal a day.**

STARTERS

MAINS

DESSERTS