

Graduation Set Menu

2 Courses £40

3 Courses £45

Complimentary glass of fizz for the graduate

Aperitif

White Port & Tonic, Sandeman, Portugal	9.00
Rosato vermouth & light tonic, Aperitivo! Co. Rose, Bristol	8.00
Negroni – Choose from Classic / Mezcal / Sherry / Sbagliato	12.00
Cava Brut, Papet del Mas, Cataluna, Spain	6.90 / 36
NV Classic Cuvée Multi Vintage, Nyetimber, Southern England	12 / 70.00
NV Brut Réserve, Charles Heidsieck, Champagne, France	16.80 / 89.00

For the table

Angel bakery sourdough	4.50
Salted almonds	4.50
Cortijo olives	4.50
Maldon oyster with salsa ruda	4.00

Starter

Devon scallops wood roasted on the half shell with fino, garlic butter & sweet herbs
A summer salad of peach, burrata, tomatoes, basil, salted almonds & muscatel vinegar
Ewes milk ricotta cavatelli with Romana courgettes, peas, mint & Pecorino Romana
Charcoal grilled pasture raised beef tonnato with capers, mustard greens & Cantabrian anchovies

Main

Barrel-aged feta saganaki with ember roast new season beetroot, beetroot leaf borani, walnuts & Aleppo chilli honey
Stuffed Vesuvio tomatoes with slow roast red peppers, seasoned yoghurt & pinenuts
Wood roast hake with Coco de Paimpol beans, mussels, agretti & kakavia sauce
Charcoal grilled aged Iberico pork chop with tzatziki, tomato & red onion salad oregano fries

To share (*between two*)

Charcoal grilled rib eye with bone marrow sauce & tarragon butter
Whole wood roast turbot with spider crab butter sauce

Dessert

Pistachio & almond baklava tart with pistachio ice cream, tahini & dark chocolate sauce
Greek yoghurt panna cotta with Cheddar Valley strawberries
Valrhona chocolate cremosa with olive oil ice cream
House ice creams & sorbets

*Our dishes contain allergens, please speak to a member of staff to discuss alternatives
A discretionary, 12.5% service charge is added to your bill.*