

Graduation

3 courses | 40.95

A complimentary glass of fizz for everyone, let's raise a toast to the future.

To Start

CRISPY LEMON & PEPPER CALAMARI*

in a light and golden crispy tempura batter, with lemon mayonnaise 535kcal

BRUSCHETTA VG RG

toasted Puglian bread with heritage tomatoes, basil and garlic, finished with extra virgin olive oil 328kcal

CHICKEN LIVER PÂTÉ

with balsamic onions and toasted sourdough bread 240kcal

WILD MUSHROOMS V

in a garlic cream sauce with crispy shallots and toasted Puglian bread, voted back onto the menu and tastier than ever 597kcal

Mains

PAN-FRIED FILLETS OF SEA BASS RG

with seasonal greens, chillies, potato gratin and a tomato balsamic dressing 550kcal

HONEY, LEMON & THYME CHICKEN N

pan-roasted marinated chicken breast, charred vegetables, gnocchi and romesco sauce 774kcal

VEAL ESCALOPE RG

with warm roast potato salad, wilted spinach and a white wine pan jus 541kcal

CRAB FETTUCCINE

in rich lobster bisque, finished with butter, dill and red chilli 683kcal

JERUSALEM ARTICHOKE AND TRUFFLE RAVIOLI VG

with sautéed wild mushrooms, cherry tomatoes and spring onion 567kcal

230G RIB-EYE STEAK RG +5.00

grain-fed Black Angus rib-eye and skin-on-fries* 1127kcal we recommend this is cooked medium

Additional Sides

ITALIAN FRIED COURGETTES* V 176kcal

5.25

CREAMY MASH V RG 328kcal

4.95

... upgrade to truffle mash V RG 373kcal

5.50

SKIN-ON FRIES* V 424kcal

4.95

... with our Italian seasoning 425kcal

... with truffle oil and Gran Moravia cheese 532kcal

5.50

ROCKET & GRAN

MORAVIA SALAD V RG 206kcal

4.50

SEASONAL GREENS VG RG

4.50

with tender stem broccoli 92kcal

GARLIC & SAGE

ROAST POTATOES VG RG 202kcal

4.95

INVISIBLE SIDE

2.00

your donation will give FareShare, our Charity Partner, 10 meals to fight food hunger

Desserts

BOMBOLINI* V

lightly sweetened dough balls served with Chantilly cream, chocolate and Biscoff™ sauce and fruits of the forest sorbet 1075kcal

BISCOFF™ CHEESECAKE VG

light and 'creamy' with a golden biscuit base 444kcal

WARM CHOCOLATE BROWNIE V

served with salted caramel gelato and dark chocolate sauce 725kcal

ITALIAN GELATO V RG

choose three scoops from Madagascan vanilla, chocolate, salted caramel, or strawberries & cream 338kcal

V Vegetarian VG Vegan N Contains nuts RG Recipe without intentional gluten ingredients

Due to our cooking processes and kitchen set up there is a potential risk of cross-contamination of allergens. This includes our recipes without intentional gluten ingredients for our pizza bases and pastas, and any items which are deep fried (highlighted with an *). Therefore these may not be suitable for those with severe allergies or strict dietary requirements. 2000kcal is the recommended daily intake for adults, calorie needs vary by individual. A discretionary 12.5% service charge will be added to your bill.