

3 course Graduation dinner £25 per head.



Starters

Castlemead chicken and ham hock terrine, piccalilli, brioche OR

Fresh pea + mint soup, crème fraiche, truffle oil (V) OR

Salad of heritage tomatoes, basil bavarois, goats curd (v)

Main Course

Roman gnocchi, summer vegetables, wild garlic (V) OR

Rare Onglet, triple cooked chips, watercress OR

Whole plaice, brown shrimp buttersauce, spring greens

Desserts

Sticky toffee pudding, Devon clotted cream OR

Cheddar strawberries, Long Ashton elderflower, sorbet OR

Two locally sourced British cheeses, house chutney, crackers

May contain traces of nuts, all ingredients are locally sourced and organic where possible.

A discretionary 10% service charge will be added to all bills. Graduation menu offer available to pre booked tables only.