



GRADUATION MENU

3 Courses: £27

STARTERS

Thai Fishcakes

Sauce Gribiche

Ham Hock Terrine

Piccalilli

Fivemiletown Goat Cheese

Beetroot, Candied Walnuts

MAINS

Mini Beef Wellington

Beef Cheek Rillettes, Truffle Mash

(£8 Supplement)

Pan-Seared Cod

Patatas Bravas, Fennel Salad

Rockvale Chicken Supreme

Smoked Pancetta Colcannon Mash, Seasonal Greens

Mushroom Gnocchi (vg)

Courgettes, Leeks

DESSERTS

Eaton Mess

Fresh Berries

Chocolate Ganache

Honeycomb, Salted Caramel Ice Cream

Selection of Ice Cream

SIDES

**Triple Cooked Chips | Skinny Fries | House Salad | Beer Battered Onion Rings | Pommes Anna
Orange & Honey Glazed Heritage Carrots | Garlic Field Mushrooms | Dukkah Spice Buttered Kale* | £5.50 Each**

Truffle & Parmesan Fries | £6.50

(V) - Vegetarian | (VG) - Vegan | *Contains Nuts

Our chefs prepare orders in a kitchen where nuts, sesame & other allergenic ingredients are used. Equally, while we do not include non-vegan ingredients in our vegan dishes, they are prepared in the same kitchen as other items, so we cannot guarantee the absence of small traces in the air or cooking areas. If you'd like more information on allergens or dietary preferences, please just ask our team!

Discretionary 10% service charge added to all tables and distributed to all staff. Gift vouchers available!

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KITCHEN & CELLAR
