GRADUATION MENU

3 COURSES & GLASS OF PROSECCO | 42.5 PER PERSON

ROAST CELERIAC & APPLE SOUP spring onion, chives, truffle oil (VGI) (197kcal)

CRISPY BUTTERMILK FRIED CHICKEN THIGHS buffalo hot sauce, Padrón peppers, blue cheese, ranch dressing (544kcal)

ROASTED MARINATED BEETROOT whipped plant-based feta, spiced toasted seeds, fennel, dill oil (VGI) (634kcal)

TREACLE CURED SALMON kohlrabi remoulade, herb crème fraîche, Nordic sesame bread (728kcal)

PAN-FRIED SCALLOPS, BLAGGIS PUDDING pickled, roasted, puréed cauliflower (350kcal) supplement 7

DRY-AGED, GRASS-FED BEEF
from Lisdergan Butchery – all steaks are served with roasted onion and watercress

FILLET 200g (355kcal) supplement 19

FLAT IRON 220g frites (951kcal)

BALLOTINE OF FREE-RANGE TURKEY
prosciutto, sage & onion stuffing, anise carrot purée, cranberry compote, pig in blanket (1324kcal)

GRILLED PORK TOMAHAWK FORESTIÈRE sautéed Ratte potatoes, wild mushrooms, & jus vinaigrette (772kcal)

SMOKED HADDOCK FISHCAKE buttered spinach, grain mustard sauce & poached egg (670kcal)

MASALA CURRY choice of mushroom or chicken breast, saffron pilaf rice, raita, grilled flatbread (VGIA) (892/1229kcal)

MAL BURGER bacon, Cheddar cheese, relish, Belfast bap (1552kcal)

FALAFEL & BEETROOT BURGER sweet chilli, dill mayo, plant-based brioche (VGI) (1108kcal)

CRÈME BRÛLÉE (V) (759kcal)

VANILLA CHEESECAKE mulled wine spiced poached pearr & blackberries (443kcal)

SPICED PLUM, CASSIS CRUMBLE vanilla custard (VGI) (484kcal)

STICKY TOFFEE PUDDING toffee sauce, milk ice cream (V) (818kcal)

CHRISTMAS PUDDING winter berries, vanilla custard (111kcal)

ICE CREAM & SORBET (VGIA) (70kcal)

CHEESE PLATE
Young Buck, Smoked Gubbeen, Valençay goat – truffle honey, fig chutney, quince, crackers (589kcal)

> Valençay Cheese – A Slice of History. Legend says Napoleon Bonaparte sliced the tip from Valençay cheese, its pyramid shape reminding him of his defeat in Egypt. Its distinctive flat top remains today.

For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT.

A discretionary service charge of 12.5% will be added to your bill.