



Graduation Menu

Starters

- Homemade Soup of the Day
Wheaten bread, Irish butter
- Salt & Chilli Crispy Squid
Smoked sriracha mayonnaise, sweet & sour onions, pea shoots
- Fivemiletown Goat's Cheese Crostini
Pepperonata, fresh basil
- Caesar Salad
Baby gem lettuce, garlic croutons, smoked bacon lardons,
creamy Caesar dressing, aged parmesan cheese

Mains

- Aromatic Chicken Curry
Indian spices, mango and coconut, naan bread, braised rice
- 6oz Chargrilled Beef Burger
Seeded brioche bap, beef tomato, lettuce, gherkin, Ballymaloe relish,
farmhouse cheddar, roast garlic mayonnaise & skinny fries
- Pan Roasted Cod
Gnocchi, black olives, baby spinach, roast red pepper, sun-dried tomato & mint pesto
- Mediterranean Orzo Pasta
Roast vegetables, sun dried tomato sauce, toasted pinenuts and crispy capers
- 8oz Rump Steak
Duck fat chips, pink peppercorn sauce, parmesan and cherry tomato organic leaf salad
(£5 Supplement)

Desserts

- Salted Caramel Cheesecake
Butterscotch sauce, vanilla ice cream, honeycomb pieces
- Armagh Apple & Summer Berry Crumble
Warm custard, vanilla ice cream
- Classic Tiramisu
Biscotti biscuits
- Selection of Ice Cream
Brandy snap basket, raspberry and chocolate sauces

Two Courses £25

(V) Vegetarian | Alternative Gluten Free options available on request
Food Allergy: If you have a food allergy or intolerance, please let us know before ordering as our menu descriptions do not include all ingredients. Full allergen information for food and drink is available, upon request.