



GRADUATION MENU 2017

35PP

Complimentary glass of fizz for the Graduate

STARTERS

Gazpacho (v)

Sautéed seasonal mushroom, poached egg, potato espuma, EVOO, chive (v)

Galician fish stew, monkfish, hake, prawn and mussels with saffron and fennel

Confit pork belly stew, chorizo, morcilla, butterbeans, charred sourdough bread

MAINS

Pan seared cod, cauliflower croquette, girolles, broad beans, jamon, peas

Cauliflower "steak", potatoes "a la pobre", caper berries, piquillo peppers, salsa verde (v)

Secreto Iberico bellota pork, manchego truffle fries and mojo verde

Fillet of Galician Blonde, 250g/8oz,
Manchego truffle fries, poached garlic sauce (£7 supp)

Charred lamb rump, wild garlic and leeks, chorizo jus, potato

DESSERT

Spanish trifle

Pedro Ximenez jelly, sponge, crema catalana,
orange blossom cream, toasted almonds

Café con leche

Frozen espresso parfait, condensed milk, milk crumb, vanilla ice cream,
espresso espuma, hazelnut praline, cocoa nibs, espresso granita

Lemon yoghurt mousse

Blood orange and saffron curd, crushed pistachio, vanilla shortbread

Spanish cheese selection

Quince jelly, selection of oatcakes and biscuits, truffle honey

All of our beef is sourced from 12-14 year old Galician blond cattle from northern Spain

EVOO = Arbequina Single Estate Extra Virgin Olive Oil from Cordoba (V) Denotes vegetarian dishes. We cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones. Consuming raw or undercooked meats & shellfish may increase your risk of food borne illness. Some of our selected cheeses may also be made from unpasteurised milk, please ask your waiter for details. Any queries, please do not hesitate to ask a member of the staff. Prices are inclusive of VAT.