



Bar Lounge Graduation Menu

Starters

Carrot, coconut and lemongrass veloute, bhaji bits, coriander oil (VG)	£7.50
Whipped goats mousse, pickled beetroot, sourdough crisp, candied walnuts (V)	£8.00
Dill cured salmon, celeriac remoulade, pickled cucumber, dill emulsion, apple	£8.50
Smoked duck breast, cherries, pickled baby carrots, frisee salad, truffle mayonnaise	£8.50

Mains

Roasted 7 spice aubergine, tahini sauce, spiced chickpeas, tabbouleh, char-grilled tender stem broccoli (VG)	£14.50
Asparagus and gruyere tart, buttered Jersey royal potatoes, dressed garden leaves (V)	£15.50
Local crab, clam and spinach fregola, caper and lemon pangrattato	£17.00
Roasted breast of local chicken, fondant potato, charred baby leeks, carrot puree, chicken jus	£17.00

Desserts

Warm chocolate brownie, chocolate sauce, vanilla ice-cream (VG)	£7.50
Classic lemon tart, blueberry compote, raspberry sorbet (V)	£8.50
Reed Hall cheese board - selection of local cheeses, crackers, grapes and figs (V)	£8.50
'Mardon mess' crumbled meringue, fresh raspberries and vanilla cream (V)	£8.50

2 course £21.00

3 course £28.00