



RESTAURANT : BAR : CLUB

## **Graduation 2018**

**Homemade malted wheaten bread, sourdough, butter**

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**Seasonal soup**

**Gracehill black pudding, rosemary cream, apple and celery, red wine and shallot vinaigrette**

**Risotto of summer vegetables, crème fraîche, basil, extra virgin olive oil**

**Marinated Drumbeg tomatoes, shallot, parmesan, balsamic**

**Foie gras and chicken liver parfait, apple and chilli jelly, toasted walnut and raisin bread**

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**Mushroom crusted braised blade of beef, parsley purée, potato croquette, red wine and thyme**

**Crispy pork belly, cauliflower purée, potato gratin, cider soaked raisins**

**Dry aged sirloin, hand cut chips, Madagascan green peppercorn sauce  
(£5.75 surcharge)**

**Roast fillet of hake, peas, lettuce, new potatoes**

**Roast Irish chicken, creamed potato, hisby cabbage, asparagus, roasting juices**

**Conchiglioni pasta, Drumbeg tomatoes, cumin, spinach, parmesan, Ligurian olive oil**

**(Selection of side orders included)**

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**Valrhona chocolate slice, salted peanut butter ice cream**

**Elderflower and buttermilk panna cotta, local strawberries, jelly**

**Lemon posset, Alphonso mango, meringue, lemon balm**

**Vanilla ice cream, crushed honeycomb**

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**Filter Coffee or Tea**

**£23.50 Lunch**

**£30.50 Dinner**

**Please inform your server if you suffer from any food allergies**

Service is not included; however a discretionary 10% service charge will be added to parties of six or more