

# HAPPY GRADUATION CLASS OF 2025



## SET MENU £45

Shime Saba mackerel, crab claw salad, mango coriander (gf)  
Isle of white tomatoes, whipped crowdie, guanciale, sourdough crisps  
Watermelon tartare, peanut sambal, confit garlic, sesame cracker (v)

Borders ox cheek, grilled gem lettuce, spanakopita, oregano, yoghurt  
Aged ribeye, glazed roscoff, beef fat crumb, pepper sauce, chunky chips (£9 supplement)  
Shetland cod, buttermilk dressing, peas, potato (gf)  
Char sui aubergine, jasmine rice cake, cashew furikake, pickled daikon (v)

Dark chocolate crèmeux, poached pineapple, Vanilla rum mousse  
Passionfruit crème caramel, mango sorbet, coconut crisp (vg,gf)  
Strawberry Cheesecake, pistachio, poached strawberries

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## SOMETHING EXTRA...

Soja's Bakehouse sourdough, whipped butter or chickpea mutabal 6 (v, vg\*, gf\*)  
Burrata, tomato & sherry fondue, sourdough crisps 10 (v, gf\*)  
Nocellara olives, oregano, chilli & lemon 5.5 (vg, gf)  
Oaxacan roasted peanuts, lime 5 (vg, gf)  
Fish croquettes, Dill emulsion, cucumber & caper salsa 9  
Chilli & garlic greens 6.5 (vg\*, gf)  
chunky chips 6 (v, gf)  
Paratha 1.5 (vg)  
Baby potatoes, hot sauce, crème fraîche 6 (vg, gf\*)

vf: vegetarian, vg: vegan, gf: gluten free

dishes marked with \* can be altered to meet dietary requirements on request  
please advise a member of staff if you have any allergies