



GRADUATION MENU MONDAY TO THURSDAY

3 COURSE MEAL

12pm – 4.30pm £14.95

4.30pm – close £16.95

STARTERS

Soup of the Day served with fresh baked bread roll [V] [G]

Ham Hock Fritters, curry spiced apple puree, carrot & rocket salad

Crispy Asian Sesame Chicken, sticky Asian sauce & Napa salad [G]

Chicken Liver Parfait, caramelised red onion chutney & toasted bread [G]

Keenan's Freshly Steamed Mussels, with Garlic & white wine cream & crusty bread [G]

Chicken Tempura with Yum's unique sauces

Salt & Chilli Squid, crunchy Thai salad with lime & chilli dressing

MAINS

28 Day Salt Aged Sirloin Steak, Portobello Mushrooms, Slow Roast Tomato and Chunky Chips
(£5 supplement)

Pan-Fried Supreme of Chicken, Ham Hock Croquettes, Seasonal Vegetables
& Creamy Cider Leek Sauce

Slow Roast Crispy Pork Belly, Black Pudding Bon Bons, Sweet Potato Puree,
Caramelised Onion & Garlic Jus

Pan Roasted Hake served with Champ, Creamy Seafood Chowder, Glazed
Carrots & Crispy Tobacco Onions [G]

Satay Infused Chicken, Sweet Chilli Noodles in Roasted Peanut Butter & Garlic Sauce [G] [V]

Sweet Potato & Lentil Curry with Rice and House Naan Bread [V] [G]

*½ Roast Rotisserie Chicken with Homemade Stuffing

*Slow Roast Topside of Beef, Homemade Yorkshire Pudding

*Roast Honey Glazed Gammon

(All above Roasts* served with Cream & Roast Potatoes,
Seasonal Vegetables & Rich Onion Gravy)

SIDES

Chunky Chips	£3.25
Buttery Mash	£2.95
Mixed Salad	£2.95
Garlic Sauté	£3.25
Seasonal Veg	£3.25

[V] * Vegetarian or can be adapted to suit, [G] * Gluten free or can be adapted to suit.

FOOD ALLERGY NOTICE

PLEASE BE ADVISED THAT FOOD
PREPARED HERE MAY CONTAIN
THESE INGREDIENTS: MILK, EGGS,
WHEAT, SOYBEAN, PEANUTS,
TREE NUTS, FISH & SHELLFISH.