



GRADUATION MENU MONDAY TO THURSDAY

3 COURSE MEAL

12pm – 4.30pm £14.95

4.30pm – close £16.95

STARTERS[V]

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

Thai style fishcakes with sweet and sour cucumber salsa and chilli dipping sauce

Fried salt and Szechuan pepper chicken with Napa salad and teriyaki dressing

Chicken Liver Parfait, mango & red onion chutney & toasted brioche

Whipped goats cheese bon bons, sweet beetroot puree, candied pecans, carrot & rocket salad [V]

Chicken Tempura with Yum's unique sauces

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

MAINS

Roast supreme of chicken, crispy noodle cake, Asian vegetables and Thai coconut cream

Himalayan Salt Aged Sirloin Steak, onion rings, Mushrooms, Slow Roast Tomato and Chunky Chips
(£5 supplement)

18 hour slow roast Daube of beef, colcannon croquettes, crispy root vegetables and Guinness jus

Pan fried hake fillet, rosemary crushed jersey royals, seafood chowder, glazed carrots & tobacco onions

Satay infused chicken, sweet chilli noodles in a roasted peanut & garlic sauce [V]

18 hour slow roast belly of pork with chorizo dauphinoise potato, squash puree, black pudding bon bon, seasonal vegetables & rich onion gravy

Butternut squash, Sweet Potato & Lentil Curry with Rice and House Naan Bread [V]

*½ Roast Rotisserie Chicken with Homemade Stuffing

*Slow Roast Topside of Beef, Homemade Yorkshire Pudding

(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

Parmesan Truffle Sweet Potato Fries £3.75

[V] * Vegetarian 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,
TREENUTS, FISH & SHELLFISH.