



**GRADUATION MENU FRIDAY & SATURDAY**

**3 COURSE MEAL**

**12 pm – 4.30pm £14.95**

**4.30pm – close £18.95**

**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,  
TREENUTS, FISH & SHELLFISH.