

# GRADUATION MENU

## STARTERS:

CRISPY PORK CHEEK

Homemade brown sauce, pickles.

SMOKED JERSEY POTATOES 

Wild garlic, poached hens egg, parmesan.

CRISPY POLENTA 

Smoked tomato, basil pesto.

CHICKEN AND HERB TERRINE

Sourdough, piccalilli.

## MAINS:

PAN SEARED CHICKEN SUPREME

Crispy gnocchi, wild mushroom, cavolo nero, mushroom cream sauce.

BRAISED BEEF SHORT RIB

Glazed beets, hazelnut gremolata, potato terrine, malt roasted carrot.

PAN FRIED FILLET OF HAKE

Bombay potatoes, madras sauce, curry leaf oil.

VEGAN PUFF PASTRY TARTLET

Smoked potatoes, roasted cherry tomato, olive tapenade and vegan feta.

## DESSERTS:

CHOCOLATE MOUSSE

Honeycomb, passionfruit curd.

VEGAN STICKY TOFFEE PUDDING 

Butterscotch sauce, vegan ice cream.

CHEESECAKE

Chef's daily special cheesecake.

**£32.95**

INNIS & GUNN

**BREWERY  
TAPROOM**