

The Dispensary

Wednesday 24th– Friday 26th July, 12-2.30pm

Graduation menu with a glass of fizz

2 courses £21, 3 courses £27

Starters

Leek and potato soup, smoked Applewood beignet

Beer battered hake goujons, tartare sauce

Crispy duck salad, bok choy, bean sprouts, watermelon, roasted cashews, hoi sin dressing

Heritage tomato salad, kalamata olives, crumbled feta, toasted hazelnuts
sherry vinegar dressing

Mozzarella, asparagus and edamame salad, basil pesto, pine nuts

Mains

Minute steak, peppercorn sauce, skinny fries

Baked four cheese macaroni, dressed baby leaves

Bang Bang chicken salad

Oven baked sea bass with lime, chilli, ginger, shaved fennel and courgette, ponzu and sesame
dressing, coriander cress

Smoked haddock and salmon fish cake, poached egg, creamed spinach,
skinny fries

Oven baked puy lentils, falafel, halloumi

Puddings

Passionfruit baked Alaska, raspberry curd

Coconut panna cotta, pineapple carpaccio, dark rum syrup

Strawberry cheesecake

Sticky toffee pudding

Ice creams supplied by Marshfield Farm

Please advise the team if you have any special dietary requirements or allergies

