



GRADUATION MENU 2024

STARTERS

BEEF CRUDO (GF)

Scottish fillet, gherkins, parmesan, shavings of summer truffle.

AUBERGINE POLPETTI (VG) (GF)

Aubergine, raisins, pine nuts, orange & mint. With tomato sugo

ROASTED SCALLOP (GF)

Basil yoghurt, chickpea, orange.

BURRATA SALAD (V)

Watermelon, mint, pangrattato.

MAINS

CRAB RAVIOLI

Filled with white crab & mascarpone, finished with samphire, tarragon, tomato & chilli butter.

CHIANTI SHORT RIB (GF)

Polenta & gremolata

TUNA STEAK (GF)

Classic Puttanesca sauce, herb salad, EVOO & lemon

CANNELLONI (V)

Zucchini, ricotta & mint. With tomato sugo.

DESSERTS

TIRAMISU

Classic favourite

SUMMER CHEESECAKE

S'MORES

Chocolate covered marshmallow with butter biscuit & meringue



Sample menu subject to change