



THE
Causerie

GRADUATION MENU

3 COURSES FOR £40

STARTERS

Soup of the Day

Served with Hastings Stout & Treacle Wheaten Bread

Smoked Bacon & Haddock Chowder

Accompanied by Wheaten Bread

Chicken Caesar Croquette

Aged Parmesan, Baby Gem, Anchovy and Garlic Dressing

Goat's Cheese Parfait

Walnut Crust, Pickled Beetroot, Wheaten and Thyme Tuile

Caprese Salad

Heritage Tomato, Fresh Basil, Mozzarella, Olive Oil, Balsamic Vinegar

MAIN COURSE

Lisdergan Northern Irish 10oz Ribeye Steak (£9 Supplement)

Confit Beef Tomato, Onion Ring, Bushmills' Peppercorn Cream, Triple-Cooked Chips

Crispy Chicken Katsu Curry

Breaded Chicken, Steamed Jasmine Rice, Pickled Asian Slaw, Spicy Katsu, Sesame and Lime

Roast Chicken Surpeme

Potato Gnocchi, Whipped Goat's Curd, Peas A La Française

Baked Cod

Herb Crusted, White Wine Braised Leeks, Roast Asparagus, Buttered New Potatoes Cured Egg Yolk

Pan Roast Duck (£5 Supplement)

Bacon Wrapped Dates, Spiced Sweet Potato Purée, Charred Scallion, Pomme Anna, Honey Jus

Summer Pea Risotto (V)

Crumbled Feta, Brown Butter Breadcrumbs

DESSERTS

Sticky Toffee Pudding

Butterscotch Sauce & Muine Glas Toffee and Caramel Ice Cream

Churros

Milk Chocolate Sauce, Muine Glas Vanilla Bourbon Ice Cream

Warm Apple and Rhubarb Crumble

Muine Glas Vanilla Bourbon Ice Cream

Chocolate Delice

Muine Glas Rum and Raisin Ice Cream

Vegan Sundae

Salted Caramel Ice Cream, Candied Banana, Chocolate Sauce & Chocolate Soil