

# Graduation Menu 2019

Congratulations! Glass of fizz for the graduate!  
£35 pp

## Appetizers

### TOM YUM MUSSELS

Tomato, Kaffir Lime, chilli, sourdough bread

### CHICORY, TOFU & ORANGE ROASTED CARROTS (v)(gf)

Courgette, pesto, toasted nuts & seeds

### ASAIN DUCK TERRINE

Charred bread & Watermelon salsa

### BEEF SHIN TACO

Avocado, corn relish, chilli & crème fraiche

## Mains

### 28 DAY DRY AGED BEEF FILLET 230g (gf) (£9 Supplement)

Hand cut chips, guindilla chilli & choice of sauce or butter

### SAUTEED CHICKPEA PANISSE (vg)(gf)

Cauliflower and almond puree, lentils & squash

### SPICED COCONUT FISH CURRY

Monkfish, cod, prawns, mussels, coconut & rice

### DRY AGED BEEF CALI BURGER

Avocado salsa, cheddar, tomato, iceberg & skinny fries

### CHATEAUBRIAND (gf) (£12 Supplement)

35 Day dry-aged Scotch sharing steak (gf). Served with hand cut chips and choice of two sauces: Szechuan Pepper, Chimichurri, Con Carnie Butter.

## Desserts

### SOFT SERVE SUNDAY

Chocolate and peanut brownie, 99 flake & waffle cone

### KAFFIER LIME CRÈME BRULE

Citrus & coconut shortbread

### SO CHEESY (£3 Supplement)

Old coal cheddar, ragstone goat cheese, Picos blue, Gjetost Norwegian goat cheese, IPA pickled onion, black fig, biscuits

### DARK CHOCOLATE DELICE (v)

Orange gel & kirsch soaked cherries

## Sides

ROCKET & PARMESAN SALAD (v) 4

SKINNY FRIES (v) 4

TRUFFLE MAC & CHEESE (v) 4

ORANGE & HONEY HERITAGE CARROTS (v)(gf) 4

GARLIC SAUTEED ASIAN GREENS 4

DUCK FAT HASH BROWNS (gf) 4

## Cocktails

### SUNSET BOULEVARD 9

1800 coconut infused  
tequila, mango, chilli  
sugar & lime

### ANGELS CANDY 9

American gin, rhubarb liqueur,  
lemon, cranberry juice, Earl Grey  
sugar, aromatic bitters

### PACIFIC FIZZ 9

Scottish gin, elderflower liquor,  
lemon, sparkling top

### FOR TWO TO SHARE:

### CITY OF ANGELS 16

White rum, dark rum, apricot liqueur,  
passion fruit liqueur, spice lime  
sugar, lemon, bitters, ginger,  
prosecco

## Bubbles

### VEUVE CLICQUOT YELLOW LABEL

Bottle: 70  
Glass (125 ml): 12.95

### BELSTAR PROSECCO DOC BRUT

Bottle: 29.50  
Glass (125ml): 6.90

### DOM PERIGNON 2004

Bottle: 190

So L.A.

(v) vegetarian (vg) vegan (gf) gluten free. We Cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones. Consuming raw or undercooked meats & shellfish may increase your risk of food borne illnesses. Some of our selected cheeses may also be made from unpasteurised milk. Any queries, please do not hesitate to ask a member of the staff. Prices are inclusive of VAT.