

# Scholars'

## RESTAURANT

### Menu 1

17th Set - 26th Oct

11th Feb - 8th March

<b>Carrot</b>	Roasted carrot, whipped feta, carrot ketchup, lentils, merguez spice
<b>Sea trout</b>	Cucumber and apple puree, compressed cucumber cannelloni, tartar, sauce vierge
<b>French onion</b>	French onion soup, gruyere toast
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<b>Semolina Gnocchi</b>	Butternut squash, sweetheart cabbage, walnut, balsamic
<b>Coley</b>	Crispy potato, pea, salt and vinegar rice, crispy chicken wing
<b>Smoked venison</b>	Red cabbage gel and powder, pickled beetroot, red wine salsify, chard
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<b>Apple parfait</b>	Caramel ice cream, almond crumble, blackberries, apple
<b>Treacle tart</b>	Orange, mascarpone ice cream
<b>Cereal pannacotta</b>	White chocolate ganache, crunchy nut crackers, strawberry
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<b>To Finish</b>	For a selection of coffee and infusions, see additional menu, priced individually

**2 courses £8.50 / 3 courses £11**

FOOD MENU 1

# Scholars'

## RESTAURANT

### Menu 2

29th Oct - 30th Nov

11th March - 18th April

<b>Celeriac</b>	Celeriac soup, herb dressing and fresh pear
<b>Red Mullet</b>	Crispy bread, romesco, ajo blanco, roast red pepper
<b>Ox Tongue</b>	Blooming shallot, smoked mayonnaise
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<b>Agnolotti</b>	Mascarpone and truffled potato agnolotti, mushroom consommé, egg yolk
<b>Cod</b>	Steamed cod fillet, fried butter beans, roast grape, spring greens, dill
<b>Chicken</b>	Honey butter fried chicken, charred sweetcorn, cavolo nero, crispy garlic, jacket potato
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<b>Pannacotta</b>	Vanilla pannacotta, rhubarb, pistachio ice cream, popcorn
<b>Banana and peanut</b>	Banana curd, caramelised banana, peanut butter ice cream, pineapple
<b>Baba</b>	Cointreau baba, chocolate and marmalade
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<b>To Finish</b>	For a selection of coffee and infusions, see additional menu, priced individually

**2 courses £8.50 / 3 courses £11**

# FOOD MENU 2

# Scholars'

## RESTAURANT

### Menu 3

7th Jan - 25th Jan

23rd April - 23rd May

**Cauliflower Cheese**

Roast cauliflower soup, fontina, and parsley oil

**King Prawn**

Grits, spring onion, crispy garlic

**Bacon and eggs**

Slow egg, truffled mushrooms, bacon crumb and espuma, raw ceps

**Hake**

Confit hake, almond and herb crust, bacon, white bean, tomato stew

**Beef cheek**

Slow cooked, wild mushroom ravioli, celeriac and potato

**Butternut squash parcel**

Squash, lentil and feta filo parcel with sour cream, roast cauliflower and pomegranate salad

**Raspberry yoghurt ripple**

Yoghurt and raspberry sorbet, textures of raspberry, thickened yoghurt

**Chocolate and Coffee**

Salted chocolate delice, coffee mousse, chocolate crackling, hazelnut feuilletine, crème fraîche

**Pineapple**

Coriander pineapple, lychee sorbet, brazil nuts

**To Finish**

For a selection of coffee and infusions, see additional menu, priced individually

**2 courses £8.50 / 3 courses £11**