

Scholars'

RESTAURANT

Menu 1

2019/20

16th September - 11th October
30th March - 25th May

Pea & Ham	Pea and ham soup, ham bon bon and truffle dressed cress
Artichokes	Spiced Jerusalem Artichokes, yoghurt, date and coriander mayo
Sea bass	Grilled Sea bass, heirloom tomato and crispy potato
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Hake	Pan roasted Hake, golden beetroot, fennel, baby potatoes and beurre blanc
Cauliflower	Spiced Cauliflower, raisin puree, golden sultanas and flatbread
Pork	Pork belly, ginger and carrot, choy slaw and crispy rice cake
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Pineapple	Caramelised Pineapple, roasted pistachios and passion fruit doughnut
Strawberries	Peppered Strawberry tart, pea sorbet and clotted cream
Chocolate	Chocolate brownie, yoghurt sorbet and cherries
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To Finish	Please ask for our hot beverage menu

2 courses £9 / 3 courses £12

FOOD MENU 1

Scholars' RESTAURANT

Menu 2

2019/20

21st October - 29th November

9th March - 27th March

Roast Onion	Onion broth, confit potato with truffle and smoked potato
Squid	Cumin spiced squid, chimichurri and radish
Pork	Pork Belly and Celeriac Carbonara
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Rabbit	Rabbit loin, braised leg pastilla, bulgur wheat and courgette
Salmon	Mustard Salmon, date chutney, mint dressing and lentil dhal
Sweetcorn	Stewed Sweetcorn, fennel and sugar snap salad and rye crisps
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Pear	Poached pear, puff sandwich, almond milk creme pat and ice cream
Financier	Financier nut sponge, blackberries, sorrel and toasted meringue
Honey	Honey parfait, oats, whisky gummy and honeycomb
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To Finish	Please ask for our hot beverage menu

2 courses £9 / 3 courses £12

FOOD MENU 2

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Menu 3

2019/20

6th - 17th January

3rd February - 27th March

Scotch Broth	Lamb neck and seasonal vegetables
Beetroot	Beetroot tartare, za'atar spice, yoghurt, and flat bread
Salmon	Smoked salmon, mooli, seaweed mayo, and dashi dressing
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Beef	Beef Brisket, tarragon, mushroom, carrot and turnips
Barley	Pearl Barley, jerusalem artichokes, parsley and clementine
Hake	Steamed Hake, carrot and pecan butter
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Orange Pudding	Orange brioche pudding, rum and raisin ice cream
Passionfruit	Passionfruit, yoghurt and meringue
Chocolate	Chocolate tart and mint ice cream
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To Finish	For a selection of coffee and infusions, see additional menu, priced individually

2 courses £9 / 3 courses £12

FOOD MENU 3