

# CORKAGE

RESTAURANT · WINE BAR · BOTTLE SHOP

## GRADUATION WEEK SET LUNCH MENU

**2 COURSES - £30**

**3 COURSES - £35**

### CELEBRATORY FIZZ

Rathfinny Classic Cuvee 2019 - Sussex, England £11 (125ml)

Gallimard Père Et Fils, Cuvée De Reserve Brut NV - Champagne, France £12.5 (125ml)

Rosé NV, Furleigh Estate - Dorset, England £13 (125ml)

Kir Royal - Chambord black raspberry liqueur, Gallimard Père Et Fils Champagne £13.5 (125ml)

OLIVES (VE) £4

BREAD – homemade olive oil & black pepper bread, oil & balsamic vinegar (VE) £5 / smoked butter (V) £6

OYSTER – fresh oyster, shallot & red wine vinegar dressing £4 (each)

### STARTERS

CELERIAC – salt baked celeriac, burnt apple puree, vanilla, pecorino, mint (V)

SCALLOPS – pan fried, summer truffle, apple

CROQUETTE – slow cooked beef rib croquette, sweet mustard mayo

### MAINS

FALAFELS – charred courgette, cashew & miso sauce, coriander pesto, pomegranate, flatbread (VE)

SEA BASS – pan roasted whole, fennel stuffed, mussels, parsnip purée, fish jus

POUSSIN – roasted whole, lemon sauce, fennel salad

SIRLOIN – chargrilled 8oz steak, mushroom purée, cabbage, bacon, red wine jus, *served pink*

(£5 supplement)

### SIDES

POTATOES – confit garlic, soft herbs, capers (VE) £5

ROCKET SALAD – rocket, parmesan, olive oil (V) £5

MIDDLE GROUND GROWERS' SALAD – locally grown mixed leaves, house dressing (VE) £6

### DESSERTS

MOUSSE – dark chocolate mousse, Chantilly cream, passion fruit, chocolate orange shard (V)

MERINGUE – Chantilly cream, strawberry coulis (V)

HOMEMADE ICE CREAM – vanilla / cardamom / strawberry ripple / raspberry ripple – any 2 (V)

HOMEMADE SORBET – mango / passionfruit / strawberry / raspberry – any 2 (VE)

**IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY REQUIREMENTS, PLEASE INFORM A MEMBER OF THE TEAM BEFORE PLACING YOUR ORDER**

*\*GAME DISHES MAY CONTAIN SHOT / FISH MAY CONTAIN BONES\**

**A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL**