



The Grill Room
at the square

GRADUATION LUNCH MENU
3 COURSES A GLASS OF FIZZ £29.95

FRESHLY PREPARED SOUP OF THE DAY
WITH CRUSTY BREAD

ANTI PASTI
WITH MORTADELLA, SALAMI AND MANCHEGO CHEESE
WITH PICKLES, OLIVES AND CHUTNEY

BEECH SMOKED SCOTTISH TROUT
WITH ASPARAGUS, RADISH AND SAMPHIRE, LEMON AND CHILLI DRESSING

COUS COUS SALAD
WITH TOFU, BEETROOT, BALSAMIC ONIONS AND ASPARAGUS, HARISSA DRESSING

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GRILLED SEA BASS FILLET AND SWEET CHILLI KING PRAWN
WITH TAGLIATELLE, CURLY KALE, LEMON AND MUSTARD SAUCE

FREE RANGE CHICKEN STUFFED WITH MOZZARELLA, TOMATO AND BASIL
WITH A SPICY BEAN AND MEDITERRANEAN VEGETABLE CASSOULET

FRESH MARKET DISH OF THE DAY

MEDLEY OF SUMMER VEGETABLES
WITH MUSHROOM RAGOUT AND CAJUN SPICED POTATO HASH

ALL MAINS ARE SERVED WITH A SELECTION OF SEASONAL VEGETABLES AND POTATOES

CERTIFIED SCOTCH CHAR-GRILLED STEAKS
ALL SERVED WITH PORTOBELLO MUSHROOM AND ROAST TOMATO.
ADD PEPPERCORN OR BÉARNAISE SAUCE FOR 50P

8 OZ SIRLOIN (SUPPLEMENT £10) 10 OZ RIB EYE (SUPPLEMENT £12)

8 OZ FILLET (SUPPLEMENT £15)

MAKE IT A SURF 'N' TURF ADD 3 COLOSSAL SHRIMP IN GARLIC BUTTER FOR £7.50

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PERTSHIRE STRAWBERRY AND WHITE CHOCOLATE TART
WITH CHAMPAGNE SORBET

PANNA COTTA
WITH EXOTIC FRUITS AND BLUEBERRY SAUCE

SELECTION OF FARMHOUSE CHEESES
WITH FRUIT CHUTNEY AND BISCUITS

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COFFEE

FOR ALLERGEN INFORMATION PLEASE ASK A MEMBER OF STAFF





The Grill Room
at the square

GRADUATION DINNER MENU
3 COURSES A GLASS OF FIZZ £37.50

FRESHLY PREPARED SOUP OF THE DAY
WITH CRUSTY BREAD

ANTI PASTI
WITH MORTADELLA, SALAMI AND MANCHEGO CHEESE
WITH PICKLES, OLIVES AND CHUTNEY

BEECH SMOKED SCOTTISH TROUT
WITH ASPARAGUS, RADISH AND SAMPHIRE, LEMON AND CHILLI DRESSING

COUS COUS SALAD
WITH TOFU, BEETROOT, BALSAMIC ONIONS AND ASPARAGUS, HARISSA DRESSING

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GRILLED SEA BASS FILLET AND SWEET CHILLI KING PRAWN
WITH TAGLIATELLE, CURLY KALE, LEMON AND MUSTARD SAUCE

FREE RANGE CHICKEN STUFFED WITH MOZZARELLA, TOMATO AND BASIL
WITH A SPICY BEAN AND MEDITERRANEAN VEGETABLE CASSOULET

FRESH MARKET DISH OF THE DAY

MEDLEY OF SUMMER VEGETABLES
WITH MUSHROOM RAGOUT AND CAJUN SPICED POTATO HASH

ALL MAINS ARE SERVED WITH A SELECTION OF SEASONAL VEGETABLES AND POTATOES

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PERTSHIRE STRAWBERRY AND WHITE CHOCOLATE TART
WITH CHAMPAGNE SORBET

PANNA COTTA
WITH EXOTIC FRUITS AND BLUEBERRY SAUCE

SELECTION OF FARMHOUSE CHEESES
WITH FRUIT CHUTNEY AND BISCUITS

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COFFEE

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