

Congratulations.  
Class of '26

Three Courses £35.95


Two Courses £29.95

Graduation Celebration menu includes a glass of house prosecco per person

Supplements apply for side dishes and the cheese dessert option.

## STARTERS


### Pea & mint soup

Crumbled vegan feta. Served with artisan bloomer bread (VE)(DFA)(GFA)  
(92kcal/100g) 


### Pulled chicken, leek & pistachio terrine

*Contains nuts*  
Charred onion textures (DFI)  
(129kcal/100g) 


### Halloumi fritters

Maple roasted courgettes & sour cherry jam (V)(177kcal/100g) 

### Smoked buffalo cauliflower wings


Chimichurri dressing & crispy rocket (VE)(GFI)(DFI)  
(134kcal/100g) 

### Grilled mackerel bruschetta


*Rated Amber on the MCS Good Fish Guide*  
Avocado & cherry tomato salsa, lemon gel  
Served on toasted sourdough (DFI)(GFA)  
(174kcal/100g) 

## MAINS


### Charred chicken supreme

*Derbyshire chicken*  
Pomme Anna, cauliflower textures, asparagus spear & pan jus (DFI)(GFI)  
(195kcal/100g) 


### Charred pork loin steak

*Peak District pork*  
Vine cherry tomatoes, roasted Portobello mushroom, new potatoes & green peppercorn sauce (GFI)  
(132kcal/100g) 


### Compressed Kohlrabi

Potato & onion velouté, pickled baby vegetables & parsley oil (VE)(DFI)(GFI)  
(88kcal/100g) 

### Wild mushroom spinach gnocchi

*Evesham asparagus*  
Asparagus, pickled samphire, black garlic emulsion & pecorino cheese (VE)(GFI)(DFI) (141kcal/100g) 

### Zesty pan roasted seabass


*Rated Green on the MCS Good Fish Guide*  
Green beans, spinach & samphire in a white wine reduction & lemon new potatoes (DFI)(GFI)(114kcal/100g) 

## SOMETHING ON THE SIDE


### Pan cooked courgettes & West Midlands green beans

Miso & honey dressing (VE)(DFI)(GFI)  
(78kcal/100g)  £4.50

### Sweet potato fries

Crispy onions & Sriracha mayonnaise (VE)(DFI)(GFI)  
(212kcal/100g)  £4.50

### Caesar dressed Evesham baby gem

*Contains fish*  
Pecorino shavings (GFI)  
(208kcal/100g)  £4.00

OR 2 FOR £7.50

# GRADUATION

#### CARBON GUIDE showing the carbon intensity per kilogram of product.

Aim for green clouds for dishes that contribute to reducing emissions in line with UN climate goals.



#### YOUR ALLERGEN AND DIETARY GUIDE:

V: Vegetarian | VE: Vegan | DFI: Made using dairy free ingredients  
GFI: Made using gluten free ingredients

Our kitchen handles a range of allergens and we cannot guarantee food is free from cross-contamination. Ask our team for details.

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# GRADUATION

## DESSERTS

### Peach & lemon curd tiramisu

Peach jam (V)

(248kcal/100g) 

### Vanilla cookie crumble cheesecake

Chocolate ice cream, Staffordshire strawberry & lime drizzle (V)

(302kcal/100g) 

### Warm blueberry & almond frangipane bake

*Contains almonds*

Staffordshire blueberry compote & lavender infused Chantilly cream (V)(GFI)

(215kcal/100g) 

### Summer berry pudding

Shortbread crumb, raspberry sorbet & raspberry paint (VE)(DFI)

(183kcal/100g) 

### Trio of Caron Lodge cheese

**+£3.00 Supplement**

Paul's selection of Caron Lodge cheese, raisin & onion chutney, savoury wafers, apple and iced grapes

(V)(GFA)(353kcal/100g) 

## TO FINISH...

At our establishment, every hot refreshment you enjoy is Fairtrade or ethically sourced. That means your daily pick me up is more than just a drink, it is a choice for fairness, equality and a better future. Every sip makes a difference.

### COFFEE £2.50

Latte  
Flat White  
Cappuccino  
Americano  
Double espresso

All available as a decaf option.

### TEA £1.95

English Breakfast  
Decaf English Breakfast  
Red Berry  
Peppermint  
Green Tea  
Assam

“Our menus combine sustainable practices with the constantly changing charm of every season.

The asparagus used in our dishes is UK grown and in season during the summer months. It's a much-loved crop, harvested at its freshest during these months, which helps keep its carbon footprint low and flavour at its best.

The green beans used in our dishes are UK grown and in season between July and September. They grow well in the UK summer climate, making them a naturally sustainable choice with a low carbon footprint.

Fresh, crisp and versatile, green beans are a true summer favourite.

Tomatoes, while enjoyed year-round, are often grown in warmer climates or heated greenhouses outside the UK summer season. For this reason, we use them thoughtfully and responsibly, recognising their higher energy and travel footprint when not in peak season.

**You'll find these ingredients featured throughout our menu — keep an eye out for their seasonal flavour and mindful sourcing.**

Our fish is rated Green, Amber or Red, according to the MCS Good Fish Guide, using it supports compliance with our sustainability commitments and helps reduce environmental impact.

**If you would like to learn more about our sustainability initiatives, please speak to a member of our staff.**