



GRADUATION MENU

Soup of the Day (v)

Ham Hough Terrine, Caper, Parma Ham, Pear and Apple Chutney, Toast

Chilli Brisket Wraps, Sour Cream, Fire Roasted Red Pepper

Honey Glazed Goat's Cheese Crostini, Pickled Veg, Herb Oil (v)

Trio of Hummus, Olives, Bread Crisps (vg)

Smoked Haddock, Local Butcher's Black Pudding, Asparagus and Parmesan

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Lamb Rump, Thyme Crushed Potatoes, Slow Vine Tomatoes, Shallots, Green Beans, Natural Jus

Courgette and Red Pepper Arancini, Crisp Leaves, Duo of Dressings (vg)

Ginger Salmon Salad, Glass Noodles and Pickled Veg

Stone Bass, Spring Onion Mashed Potatoes,
Slow Roasted Vine Tomatoes, Asparagus, Citrus Oil

8oz Rib Eye Steak, Grain Mustard Mashed Potatoes,
Wild Mushroom Ragout, Café de Paris Butter

Crispy Skin Chicken Leg, Smoked cheddar and Spring Onion Croquettes,
Haggis Risotto, and Sweet Onion Chutney

Wild Mushroom and Spinach Crepe, Courgette Ribbons, Herb Oil (v)

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Cherry Chocolate Brownie

Coconut Rice Pudding and Caramelized Mango (vg)

Webster's Cheeseboard, Pear and Apple Chutney, Pickled Veg Oatcakes

Raspberry and Malibu Parfait

Cheesecake of the Day

3 Courses plus glass of Cremant £19.95

WEBSTERS

Bar & Bistro