



# WHITE CROSS GRADUATION MENU



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## STARTERS

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**PEA, MINT & BUTTERMILK CHILLED SOUP £7.00**

Warm sourdough, prosciutto butter

**SMOKED AUBERGINE AGNOLOTTI (V) £7.95**

Onion broth, acidulated tomato, aged cheddar, lovage

**CITRUS SALMON CONFIT £8.50**

Horseradish buttermilk, pickled cucumber, lemon gel, dill

**MINI OX & ALE PIE £8.50**

Homemade brown sauce

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## MAINS

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**GLAZED SHORT-RIB £22.00**

Beef fat potato terrine, caramelised shallot puree, glazed heritage carrots, pickled onion, jus de veau

**CHICKEN SUPREME £19.50**

Jersey Royal fondant, Wye Valley asparagus, smoked bacon emulsion, aged parmesan & tarragon cream

**DUCK BREAST £23.00**

Duck bolognese, Hen of the Woods, summer squash puree, baked potato crunch

**COD £19.50**

Smoked potato, smoked bacon emulsion, cavolo nero, clam veloute, roe

**LANCASHIRE CAULIFLOWER (V) £15.00**

Macerated golden raisins, caper jam, confit shallot, Thornby Moor Crofton cheese

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## DESSERTS

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**STICKY TOFFEE PUDDING £6.95**

Toffee sauce, double jersey ice cream, rum roasted pineapple

**LEMON MERINGUE CAMBRIDGE BURNT CREAM £6.95**

Italian meringue, thyme sable

**DARK CHOCOLATE & RUM CREMEUX £6.95**

Hazelnut praline, blackcurrants, smoked sea salt

**GOOSEBERRY & COCONUT SET CREAM (VE) £6.95**

Gooseberry puree, poached gooseberries, coconut crunch, caramelised puff pastry