

# Graduation Menu

Arnold's  
Restaurant & Bar

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2 courses, 1 side, glass of Prosecco | £26  
available for lunch and until 7pm Monday-Saturday (t's & c's apply)

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## Starters

### Golden Halloumi Salad (v)

spiced lentils, chick peas, roast cherry tomatoes

### Confit Duck Terrine

hazelnut salad, orange compote

### Smoked Haddock Gratin

grain mustard, gruyere cheese, breadcrumbs

### Deep Fried Brie (v)

apricots, cranberry dressing

### Soup (v)

please ask for today's choice

## Main Courses

### Chicken Breast

wild button mushroom risotto

### Confit Leg of Duck

spring cabbage, bacon, red wine sauce

### Cod

Brown shrimps, tomato concasse, parsley butter

### Pork Fricassee

shallots, mushrooms, peppers, cream, basmati rice

### 8oz Yorkshire Sirloin Steak

field mushroom, peppercorn sauce

£5 supplement

### Goats Cheese & Vegetable Parcel (v)

red pepper, spring onion, sweet potato, spinach in brick pastry, carrot & courgetti ribbons, tomato sauce

## Side Plates

chips (v)

mixed leaf salad (v)

sugar snap peas (v)

## Wine

### Sauvignon Blanc 2018

Sierra Grande. Valle Central, Chile

### Merlot 2018

Sierra Grande. Valle Central, Chile

(v) suitable for vegetarians | Before you order your food & drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage sold is free from traces of allergens | 10% optional service charge will be added to the total bill which is distributed in full amongst the staff | our menus are seasonal and therefore subject to change.