

Berts Graduation Menu 2018

To Start

Soup of the Day

French baguette

Chorizo Scotch Egg

Romesco sauce, confit almonds

Crab Croquette

Pea purée, béarnaise, pickled hen's egg, orange

Baked Camembert (to share)

Red onion marmalade, confit garlic, grapes, French baguette

To Continue

Chicken Supreme

Sweetcorn arancini, beetroot purée, baby carrot, basil aioli

Mac and Cheese

Mushroom, Comté, truffle, artichoke salad

Fish of the Day

Please see your server for today's special

Ribeye

Café de Paris butter, salad, frites
(£7 Supplement)

To Finish

Lavender Crème Brûlée

Chocolate and pistachio biscotti

Berts "Strawberries and Cream"

Strawberry panna cotta, clotted cream ice cream, strawberries, honeycomb

Chocolate Fondue (to share)

Profiteroles, banana bread, strawberries, marshmallow

Selection of French Cheese

Chutney, grapes, bread, crackers

A discretionary service charge of 10 % will be added to your bill.

A £10 stage charge per person will be added to all bills on Friday and Saturday for the late sitting.

A full children's menu and vegetarian menu are available on request.

Please advise your server of any food allergies. We cannot guarantee that our dishes will be completely allergen free.