



CONGRATULATIONS TO OUR 2024 GRADUATES

3 Courses | 45 per person per person

A glass of fizz to toast

STARTER

Broccoli velouté, goats cheese, candied walnuts

Crispy pork belly, chorizo, bean cassoulet

Hot smoked salmon, potato salad, pickled celery,
horseradish vinaigrette

Braised charred leeks, red pepper pesto, chicory, feta

MAIN

Rogue's fish & chips, curried peas pudding

Chicken Kyiv, charred baby gem, peas

Ox cheek pie, soused vegetable, puff pastry

Parisian gnocchi, roast cauliflower puree, cauliflower,
hazelnut dressing

DESSERT

White chocolate cream cheese mousse, oat and
hazelnut crumb, pineapple salsa

Warm sticky date pudding,
butterscotch sauce, ice cream

Rogue's soft serve of the day

I.J Mellis cheeses, chutney & oatcakes

OYSTERS

2 Natural | 8
Mignonette (Bi, Sd)

2 Crispy | 8.5
Anchovy emulsion, bacon crumb
(Bi, E, F, G, Sy)

SNACKS

Goat cheese & parmesan churros | 7.5
(D, E, G, Sy)

Haggis, mustard mayo | 6.5
(E, G, M, Sy)

Hummus, golden raisin, pomegranate,
hazelnut, flat bread | 8.5
(G, N, Se, Sy)

Freedom Bakery sourdough bread,
whipped butter | 5
(D, G)

Marinated olives | 4.5
(Sy)

SIDES

Lobster Mac 'n' cheese | 13

Chorizo Mac 'n Cheese | 10.5

Triple cooked chips | 6.5

Charred tenderstem broccoli, roast
almonds, chilli flakes | 7

Crispy new potatoes,
garlic emulsion | 6.5

Black pudding, crispy potato,
brown sauce | 7

EXTRA DESSERTS

Affogato | 8
Vanilla ice cream, espresso
(E, D)

Boozy Affogato | 11
Vanilla ice cream, espresso
and liqueur of your choice
(D, E)

Espresso Martini Affogato | 13.5
(D, E, N)