

McLarens

Graduation on the Corner

2 COURSES 30 3 COURSES 36

Starters

WHISKY-CURED SALMON

*Pickled beetroots, avocado, fried onion, bread crisps. NGC**

MINI ROASTED SPANISH CHORIZO

In a honey & wholegrain mustard glaze. NGC

MCLARENS CHOPPED SALAD

*Packed with fibre & plant protein - cherry tomatoes, marinated artichokes, pineapple, cucumber and chickpeas with a bright lemon dressing.
Served with hummus and corn tortillas. VG, NGC**

Mains

ASPARAGUS & BURRATA PEARL BARLEY RISOTTO

*Creamy pearl barley risotto with sautéed asparagus, garden peas and burrata. V, VG**

CAJUN SPICED SALMON

Lemon & chilli broccoli, capers, crushed potatoes, romesco sauce. NGC

MCLARENS STEAK PIE

Braised beef, mushroom & red wine ragu topped with crisp puff pastry, served with seasonal garlic greens and your choice of creamy mash or Koffman fries.

8OZ FLAT IRON STEAK (£4 supplement)

Served with Koffmann skin-on fries, roasted tomato, rocket & Parmesan salad.

Desserts

STICKY TOFFEE PUDDING

Vanilla ice cream. NGC

DARK CHOCOLATE FONDANT

Salted caramel ice cream.

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

Raspberry sorbet.

V VEGETARIAN | VG VEGAN | NGC NON GLUTEN CONTAINING

Although every effort is made to provide allergen-free meals and cocktails, we use products that contain them in our kitchen & bar and cannot rule out contamination due to shared equipment, work surfaces or airborne particles. Please inform your server of any allergies or dietary requirements when ordering.

* = dishes can be modified to accommodate respective diets
(i.e. **VG** * = can be modified to cater for vegans)



Congratulations!
Today is your day.
You're off to Great Places!
You're off and away!
You have brains in your head.
You have feet in your shoes.
You can steer yourself
any direction you choose.
You're on your own.
And you know what you know.
And YOU are the one
who'll decide where to go.

