



Graduation Menu

£45 per person

Bubbles and Bites

A little taster from our chefs

Accompanied with a glass of prosecco, Bucks Fizz or Fresh orange

Starter

Terrine

Smoked ham hock, granny smith apple, "pickles"

Chefs soup of the day

Made with fresh market ingredients

Skate wing

Tender stem, crayfish, cauliflower, lemon butter

Mushroom risotto

Chanterelle & porcini, parmesan, garden pea & shoots

Main Course

Sea trout

Pomme puree, brown shrimp butter, butterbean & samphire

Fillet steak (*£5 supplement*)

Scottish beef, hand cut chips, shallot, mushroom, tomato, rocket salad
Sauces £2.50 Garlic & herb Butter, Peppercorn, Red wine jus

Chicken

Haggis crusted chicken breast, potato croquette, baby buttered turnip, whisky jus

Lamb chump

Pea and smoked pancetta fricassee, confit potato, rosemary jus

Basil spaghetti

Smoked ricotta, home dried cherry tomato, olive, basil oil

Dessert

Lemon meringue

Short crust pastry, lemon posset, Italian meringue, raspberry

Selection of Scottish cheeses

Homemade chutney, grapes, celery oatcakes

Trio of chef's ice cream & sorbet

Textures of berries and chocolate

Madagascan vanilla cheesecake

Poached rhubarb, dark chocolate ganache, sorbet

Please speak to your server about any allergies and dietary requirements

All prices include VAT.

Please note that for groups of 10 and over an optional 10% service charge will be added to the bill.