

GRADUATION MENU

Roasted Red Pepper & Tomato Soup
Coriander Crème Fraiche (V)

Country Pork, Apricot & Chestnut Terrine
With Arran Oaties, Red Onion Jam

Heritage Tomato, Bocconcini, Rocket & Basil
Extra Virgin Olive Oil

Smoked Haddock & Sweet Potato Fischeake
Garlic & Paprika Sour Cream

Crispy Chicken Breast
With Stornoway Black Pudding, Rosemary And Port Reduction

Beetroot And Ricotta Tortellini
Sage And Lemon Butter (V)

Pan-seared Seabass Fillet
Sautéed Potatoes, Spinach And Pink Grapefruit Salad

Rump Of Perthshire Lamb
Buttered Shallots And Green Beans, Minted Salsa

Scotch Rib Eye Steak
Chunky Fries, Onion Rings, Grilled Tomatoes & Pepper Sauce
(£5 Supplement)

Dark Chocolate, Caramel & Salted Peanut Tart
Crème Fraiche

Summer Berry Pavlova, Crunchy Meringue
Sticky Toffee Pudding

Vanilla Ice-cream & Butterscotch Sauce

Scottish Cheese Board
Celery, Grapes & Oaties

Food allergies and intolerances – before ordering please speak
to our staff about your requirements