



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 Fisheake

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 Pertshire 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