

Graduation Menu

27.00 PER PERSON

Starters

SWEET CORN & CHIPOTLE CHOWDER (V)

Brioche & Butter

SMOKED SALMON RILLETTE

Cucumber, Bread Crisps, Lilliput Capers & Katy Rodger Crème Fraiche

CHICKEN LIVER PARFAIT

Red Onion Jam & Brioche Toast

Mains

BRAISED FEATHER BLADE STEAK (£5 SUPPLEMENT)

Hasselback Potatoes & Roast Carrot

ROAST SCOTTISH CHICKEN SUPREME

Charred Asparagus Spears, Truffle Mash, Pan Jus

SPRING PEA & RICOTTA TORTELLINI

Chardonnay Velouté, Gran Kinara (v)

VERBENA HARISSA SEABASS

Gremolata, Herb & Black Smashed Potatoes, Sun Blushed Tomato Romesco

Desserts

STICKY TOFFEE PUDDING

Butterscotch Sauce, Arran Vanilla Ice Cream

WHITE CHOCOLATE & TONKA BEAN PANNA COTTA

Raspberry Sorbet, Raspberry Coulis

CHOCOLATE & ORANGE GANACHE TART

Burnt Orange Katy Rodgers Crème Fraiche

OCTOBER

ROOFTOP ~ CAFÉ ~ TERRACE ~ LATE BAR