

GRADUATION MENU

- THREE COURSES FOR 34.95 PER PERSON -

STARTERS

ROASTED TOMATO, GARLIC & BASIL SOUP v, vg
Artisan Bread & Butter

HAGGIS, NEEPS & TATTIE ARANCINI
Leek & Roasted Garlic Velouté

SMOKED HADDOCK FISH CAKE
Caper & Lemon Aioli, Watercress

MAINS

SUPREME OF CHICKEN COCK-A-LEEKIE CROQUETTE
Rosemary, Sunblushed Tomato & Roast Garlic Crème

PAN SEARED SALMON FILLET
Green Pea Velouté, New Potatoes, Pancetta, Crème Fraîche

CHARRED AUBERGINE STEAK RAS EL HANOUT v, vg
Vegan Feta Spiced Bulgar Wheat, Harissa Dressing

DESSERTS

TONKA BEAN PANNACOTTA
Boozy Raspberry Coulis, Berries

WARM CHOCOLATE TART
Crème Anglaise Coconut Shavings

BRAMBLE CHEESECAKE
Cherry Granola, Heather Honey