



Graduation Menu

2 Courses £30 | 3 Courses £35
Includes a Celebratory Glass of Fizz

STARTERS

Salmon Ballantine wrapped in air dried ham, pickled cucumber & crème fraiche

Pork Cheek & Golden Raisin Terrine, celeriac remoulade & parmesan

Tomato Gazpacho, mozzarella, cucumber & black olive

Whipped Goats Curd, candied beetroot, horseradish ice cream & walnut loaf

MAIN COURSES

Seared Loin of Yellow Fin Tuna, pac choi, dulse & shitake broth

Spiced Lamb Shoulder, smoked aubergine & slow roasted tomatoes

Flat Iron Flat Bread, chick pea, peppers & yogurt

Sweetcorn Pearl Barley, pine nuts, basil & anster cheddar

DESSERTS

Strawberry Cheesecake, black pepper shortbread & yogurt sorbet

White Chocolate & Smoked Almond Fondant, biscotti & pistachio ice cream

Heather Honey Set Cream, lavender & thyme

Selection of Scottish & French Cheeses, chutney, grapes and bannocks