


Graduation MENU

3 COURSES £28.50

STARTERS

Soup of the Day* 
with focaccia

Smoked haddock & leek risotto, poached egg 

Harissa smoked houmous & olives* 
with flat bread


Duck liver parfait, Dundee marmalade & Arran oatcakes*


MAINS

Dundee 71 Brewing battered haddock
Koffmann chips, mushy peas & tartar sauce


Steak & ale pie*
roasted potatoes, root vegetables & butter puff pastry

Chicken Balmoral
wholegrain mustard mash, peppercorn sauce


Roasted vegetable lasagne 
spinach & mozzarella, garlic bread, salad & vegetarian parmesan

Hot smoked salmon Caesar salad* 
gem lettuce, croutons & vegetarian parmesan

DESSERTS

Speculoos cheesecake 
with coconut sorbet

Sticky toffee pudding
toffee sauce, vanilla ice cream

Carrot cake 
citrus mascarpone

Lemon tart
baked white chocolate & orange sorbet

Our menu does not include a full description of ingredients, please ask for our allergens matrix for any allergens or intolerances
*Some dishes can be adapted to be gluten free



DAISY
TASKER

 Gluten free  Vegan  Vegetarian

