

£40^{pp}

GRADUATION MENU

Add **TEA** or **COFFEE** with **SHORTBREAD** for £2.50pp

STARTERS

SOUP OF THE DAY

Barnett's bloomer

PAN SEARED WOOD PIGEON

Haggis croquette, burnt onion purée, cobnuts, game jus

SHETLAND BLUE MUSSELS

Chorizo, roasted tomatoes, cider broth

ROASTED BEETS

Goats cheese, apple, walnuts, gingerbread crostini

MAINS

PEA & ASPARAGUS RISOTTO

Parmesan tuille

PAN-FRIED LOWRIE'S COLEY & LANGOUSTINE

Sea vegetables, crushed potatoes, dashi broth

GILMOUR'S RUMP OF LAMB

Dauphinoise, braised pak choi, rosemary jus

GILMOUR'S 100Z SIRLOIN **£8 SUPPLEMENT**

Café de Paris butter, thick cut chips, mushroom, tomato, watercress

DESSERTS

VANILLA PANNACOTTA

Rhubarb & ginger compote, honeycomb

CHOCOLATE BOMB

Peanut butter crémeux, white chocolate soil, dark cherry sorbet

STICKY TOFFEE PUDDING

Salted toffee sauce, Isle of Arran vanilla ice cream

SCOTTISH CHEESES **£5 SUPPLEMENT**

Clava brie, Blue Murder, Rachel's goats cheese, charcoal crackers, house chutney, grapes