



# Graduation SET MENU

2 COURSES £28 | 3 COURSES £35

## Starters

### BLOODY MARY PRAWN COCKTAIL

*Shredded Gem, Avocado, Cucumber, Tomato & Horseradish Cocktail Sauce* **NGC**

### HOMEMADE HAGGIS SAUSAGE ROLL

*Peppery Rocket Salad, Tomato Chutney*

### WILD MUSHROOM ON TOAST

*Wild Garlic Pesto, Toasted Almonds* **V**

### SOUP OF THE DAY

*Whipped Butter, Crusty Roll* **VG**

## Mains

### CHICKEN TIKKA SKEWERS

*Citrus Quinoa, Lentil Dahl, Pickled Red Onions, Coriander Raita & Flatbread*

### PAN SEARED COD

*Mussels, Chorizo, White Bean Stew, Samphire* **NGC**

### VEGETARIAN HAGGIS & SPINACH WELLINGTON

*Wild Mushroom Duxelles, Sweet Stem Broccoli, Fine Beans, Hasselback Potatoes & Tomato Ragu* **VG**

### STEAK & CHIPS **NGC**

*200g Bavette Steak, Fries, Peppercorn Sauce, Roast Tomato, Salad* **NGC**

## Desserts

### RHUBARB & GINGER CRUMBLE

*Vanilla Custard & Honeycomb Ice Cream* **VG, NGC**

### STEAMED STICKY TOFFEE PUDDING

*Butterscotch Sauce & Vanilla Ice Cream* **V**

### MAGNOLIA BAKERY BANANA PARFAIT

*Butterscotch Sauce, Sponge Wafers, Fresh Banana, Chocolate Shards*

**V VEGETARIAN | VG VEGAN | NGC NON GLUTEN CONTAINING**

Although every effort is made to provide allergen free meals, we use products that contain them in our kitchen and cannot rule out contamination. Please inform your server of any allergies or dietary requirements when ordering.

A gratuity of 10% will be added to all bills.