



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.