



GRADUATION MENU

£44.95 per person

SLOW COOKED HAM HOCK TERRINE

Burnt Onion Purée, Toasted Sourdough

ROASTED TOMATO & RED PEPPER SOUP *v/vg*

Basil Cream, Toasted Pine Nuts

HOT ROAST KILN SCOTTISH SALMON

Lemon & Dill Rocket Dressing, Caperberries

CULLEN SKINK

Smoked Haddock, Leek, Scottish Cream, Sourdough Bread,
Salted Butter

CHICKEN LIVER PÂTÉ

House Chutney, Sourdough Bread

PAN ROASTED BREAST OF CHICKEN

Duchess Potato, Summer Greens, Smoked Bacon Jam, Red Wine Jus

GRILLED COD WITH PARMESAN CRUST

Katy Rodger's Crème Fraîche Mash Potato, Charred Broccoli, Salsa Verde

GOLDEN BEETROOT RISOTTO *v/vg*

Cashew Crumb, Pickled Chilli

8oz BORDER'S RIBEYE

Hand-Cut Chips, Watercress Salad, Bearnaise, Confit Garlic Butter

ROAST PORK LOIN

Pulled Pork Bon Bon, Dauphinoise, Glazed Heritage Carrot,
Crispy Sage, Cider Jus

PASSION FRUIT CRÈME BRÛLÉE *v*

Brown Sugar Shortbread

SALTED CARAMEL CHOCOLATE TART *v*

Orange Purée, Stewart Tower Dairy Vanilla Ice Cream

CRANACHAN BAKED ALASKA *v*

Hazelnut & Oat Granola, Whisky Soaked Raspberries, Heather Honey

STICKY TOFFEE PUDDING *v*

Butterscotch Sauce, Arran Vanilla Ice Cream, Apple Crisp

SCOTTISH CHEESES *v*

Quince Jelly, Charcoal Crackers, Red Grapes