

GHILLIE DHU

GRADUATION *at* GHILLIE DHU

— 2 Courses £28 | 3 Courses £35 —

Roast Tomato & Red pepper soup (*vg*) (*vga*)
Sourdough Bread, Salted Butter

Chicken Liver Pate
Fruit Chutney, Salad Leaves, Brioche

Crispy Squid
Garlic Aioli, Piquillo Peppers, Lemon



Pan Roasted Seabass
Herbed Potatoes, Sauteed Greens, Chive Butter Sauce

Haggis Stuffed Chicken Supreme
Creamed Potato, Tender Stem, Haggis Bon Bon, Whisky Peppercorn Sauce

Sweet Pea & Mint Ravioli (*v*) (*vga*)
Sun-kissed Tomato, Basil Pesto, Rocket & Feta



Chocolate Truffle Tart
Vanilla Cream, Raspberry Sorbet

Scottish Cheese Selection (*v*)
*Mull Of Kintyre, Blue Murder & Clava, Charcoal Biscuits,
Apple Chutney, Celery, Grapes*

Sticky Toffee Pudding
Butterscotch Sauce, Arran Vanilla Ice Cream



REF: 05/24 (*v*) vegetarian (*vg*) vegan. We prepare and serve food and drinks that may contain food allergens. In conjunction with our food suppliers take every care in preparing your meal and drinks. Our kitchen and bar operations involve shared cooking and preparation areas. Food and drink variations may occur due to ingredient substitutions, recipe revisions, and/or preparation methods. For these reasons, we cannot guarantee that food and drink menu items will be completely free of allergens. If you have a food allergy or intolerance or Coeliac disease, please speak to one of our managers about the specific ingredients before you order.



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