

graduation menu

£30 PER PERSON

Baked Sweet Potato & Cumin Soup (V)

Mascarpone, Corn Bread & Butter

Brown Crab Tian

Avocado, Katy Rogers Crème Fraiche, Rye Crisp

Potted Parsley & Ham Hough

Piccalilli, Pickled Apple, Bread Croute

Salt Baked Halibut

Asparagus Potatoes, Samphire, Tomato Bouillabaisse, Mussels, Clams & Smoked Haddock

Wild Mushroom & Ricotta Gnocchi (V)

Black Truffle & Grana Kinara Cheese

Roast Corn Fed Chicken Breast

Pancetta Lardons, Fondant Potato, Calvo Nero, Pan Jus

Rievers Reserve Rump Steak (£5 supplement)

Pont Nuef Potato, Cherry Vine Tomatoes & Béarnaise

Whisky & Dark Chocolate Cremeux

Salted Caramel, Cocoa Soil, Orange Gel

Champagne Soused Strawberry & Vanilla Crème Brulee

Lavender Shortbread

Warm Sticky Toffee Pudding

Butterscotch Sauce & Vanilla Ice Cream

G HILLIE - D H U

DRAMS - SCOTTISH FAYRE - JIGS & REELS