

GHILLIE DHU

GRADUATION *at* GHILLIE DHU

— 2 Courses £30 | 3 Courses £35 —

Soup of the Day (vg)
Sourdough Bread, Salted Butter

Pan-Fried Wild Mushroom Bruschetta (vg)
Salsa Verde, Rocket

Crispy Squid
Oriental Spiced Noodles, Cos, Carrot Ribbons, Sesame, Soy & Ginger



Scotch Haddock Rarebit
Hasselback Potatoes, Green Bean Salad

Beef & Ale Hot Pot
Sourdough Bread, Rocket & Parmesan Salad

Pesto Orzo Salad (vg)
Sun-kissed Tomato, Basil Pesto, Rocket & Feta



Mango, Lime & Coconut Cheesecake
Mango 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.