



## **Graduation Menu 2018**

*2 Courses £40 - 3 Courses £50*

**Glass of Prosecco on arrival**

Daily Baked Bread & Flavoured Beef Dripping

Amuse-Bouche

### ***Starters***

Butternut Velouté, Pancetta & Crème Fraiche

Cumbræ Oysters, Spicy Ketchup Bloody Mary, Samphire & Lemon Emulsion

Chicken Liver Brûlée, Pickled Baby Vegetables, Puff Pastry Crisp & Apple

Ox Cheek Bonbon, Fried Quails Egg, Asparagus, Artichoke Puree, Truffle & Crispy Kale

### ***Mains***

Ross Cobb Chicken, Haggis Croquette, Heritage Carrot, Cavolo Nero, Savoury Granola, Butternut Pureé & Jus

Lamb Rump, Fricassee of Peas, Carrots & Savoy Cabbage, Burnt Onion, Fondant Potato, Purple Sprouting Broccoli & Jus

Sea Bass, Tomato Ratatouille, Hazelnuts, Olives, Samphire, Lemon Potato & Tomato Jus

Chive Gnocchi, Truffle, Scorched Cauliflower, Parmesan Cream, Pearl Onions, Sweetcorn & Pea Shoots

### ***Desserts***

Dundee Marmalade, Meringue, Sweet Pastry, Orangina Sorbet & Dark Chocolate

White Chocolate Cremeux, Strawberry Ice Cream, Wild Strawberries & Heather Marshmallow

Espresso Crème Brûlée, Vanilla Doughnut, Honeycomb Ice Cream & Short Bread Crumb

Selection of I.J Mellis Scottish Cheeses, Bannocks, Quince, Apple, Celery Cress & Frozen Grapes

### **Café Gourmand**

Coffee or infusions with selection of chef's petit fours

£7