



GRADUATION MENU

-- 95

ARRIVAL

*Glass of Veuve Clicquot Yellow Label
or
Wild Idol alcohol free sparkling wine*

FOR THE TABLE

GORDAL OLIVES

COMPANY BAKERY SOURDOUGH
Edinburgh cultured butter, Blackthorn sea salt

STARTERS

GLENEAGLES OAK-SMOKED SALMON
buttermilk, cucumber & dill

ISLE OF WIGHT HERITAGE TOMATOES
whipped crowdie, cucumber, basil maceration

CURED SALT AGED DUCK
Scottish raspberry, beetroot, sour cream

WEST COAST SCALLOPS (+8)
sugar snap salsa, Caesar emulsion, chicken skin

MAINS

ROAST CHICKEN
roast breast, confit leg, smoked gem lettuce, 'nduja butter

POTATO & MOREL DUMPLINGS
peas & broad beans, ricotta, noisette

HALIBUT "CULLEN SKINK"
smoked haddock, potato & seaweed

300G TWEED VALLEY SIRLOIN (+15)
roast onion, gravy butter, sticky beef, chimichurri, fries

SIDES

one per person

SKIN-ON FRIES
garlic & herb salt

BROCCOLI & STEAMED GREENS
with or without smoked butter

CRISP LEAVES & CARROT SALAD
tarragon mustard, sunflower seeds

NEW SEASON POTATOES
sour cream & chives

SELECTION OF CHEESES 3 for 15 | 5 for 22 | 7 for 29

TO FINISH

CHEESECAKE *British strawberries, elderflower*

CHOCOLATE MOUSSE *raspberry, yuzu*

HEATHER HONEY BAKED ALASKA
scotch, oats, pistachio (for two, +8)

*Prices include 20% VAT, with a discretionary 12.5% service charge applied.
Please notify your server of any allergies or dietary requirements, as not all ingredients are listed and the absence of allergens cannot be guaranteed.*