



GRADUATION PACKAGE

-- 95 pp

ARRIVAL

CHOOSE FROM

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 (+8pp)

sugar snap salsa, Caesar emulsion, chicken skin

MAINS

ROAST CHICKEN BREAST

smoked gem lettuce, confit leg, 'nduja butter

POTATO & MOREL DUMPLINGS

peas & broad beans, ricotta, noisette

HALIBUT "CULLEN SKINK"

smoked haddock, potato & seaweed

300G TWEED VALLEY SIRLOIN (+15pp)

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.