



GRADUATION MENU

Starters

Haggis Spring Roll
Irn-Bru jam

Smoked Haddock and Leek Tart
Chive butter sauce

Soup of the Day
Freshly baked bread

Herb Crusted Goats' Cheese
Roasted red pepper, cherry tomato & caper lemon salad

Main Courses

Lemon Seared Fillet of Sea Bass
Chorizo & cherry tomato cassoulet, spinach & new potatoes

Campbell's Gold Sirloin Steak
Triple cooked chips, fiery pepper sauce, watercress

Campbell's Gold Rib-Eye (£5 Supplement)
Triple cooked chips, fiery pepper sauce, watercress

Campbell's Gold Fillet Steak (£10 Supplement)
Triple cooked chips, fiery pepper sauce, watercress

Pumpkin & Sage Ravioli
Lemon thyme roasted wild mushroom & truffle basil oil

Spiced Honey Glazed Duck Breast
Five spice jus, pak choi & soft noodles

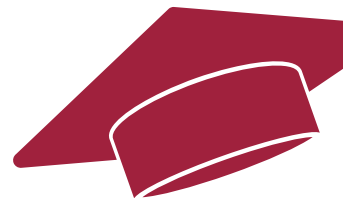
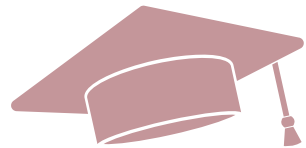
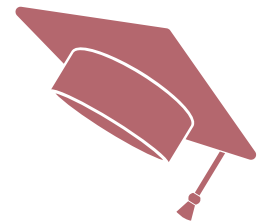
Desserts

Steamed Syrup Sponge
Vanilla custard

Chocolate Meringue Pie
Fresh berry coulis

Classic Peach Melba
Poached peach, raspberry coulis, vanilla ice cream & almond tuile

Bovine Cheese Board
Isle of Arran oatcakes & fresh chutney



3 Courses for £29.95

Available for dinner 19th to 28th June 2019
Lunch available on select dates, please enquire for details

A 10% Service charge will be added to all parties of 10 or more.

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask a member of staff.