



GRADUATION MENU

Starters

Smoked Haddock and Leek Arancini
Spiced tomato salsa

Haggis Spring Rolls
Red onion jam

Soup of the Day (v)

Italian Plum Tomato & Bocconcini Salad
Wild garlic pesto & focaccia croutons

Fresh Honey-Roasted Fig & Cured Spanish Ham
Soft ricotta cheese & rocket salad

Main Courses

Seared Halibut Fillet
Confit lemon potatoes, butter spinach & saffron hollandaise

Campbell's Gold Sirloin Steak
Triple cooked chips, pepper sauce, watercress & cherry tomatoes

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

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

Pan Roasted Chicken Supreme
Chorizo parmentier potatoes, garlic roasted peppers,
red onions & roast garlic juice

Medallions of Prime Beef Fillet
Creamy mashed potatoes, tenderstem broccoli
with pink peppercorn & cognac cream sauce

Truffle & Herb Gnocchi (v)
Asparagus, wild mushrooms & truffle pecorino glaze

Desserts

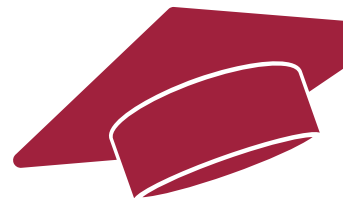
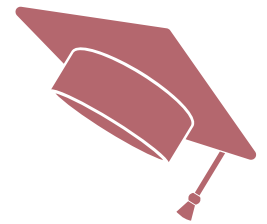
Perthshire Raspberry & White Chocolate Pavlova
Raspberry dust

Bo'Vine Cheese Board
Isle of Arran oatcakes & fruit chutney

Carrot Cake
Maple & walnut ice cream with cinnamon syrup

Strawberry & Vanilla Iced Parfait
Scottish shortbread

Mellow Mallow Sundae
Caramelised nuts, chocolate sauce & toasted marshmallow



3 Courses for £29.95

Available for dinner 24th June to 3rd July 2020
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.