

GRADUATION ♦ *dining* ♦

{ 27.00 PER PERSON }

TO START

Sweet Corn & Chipotle Chowder (V)

Brioche & Butter

Smoked Salmon Rilette

Cucumber, Bread Crisps, Lilliput Capers & Katy Rodger Crème Fraiche

Chicken Liver Parfait

Red Onion Jam & Brioche Toast

TO FOLLOW

Braised Feather Blade Steak (£5 supplement)

Hasselback Potatoes & Roast Carrot

Roast Scottish Chicken Supreme

Charred Asparagus Spears, Truffle Mash, Pan Jus

Spring Pea & Ricotta Tortellini (V)

Chardonnay Velouté, Gran Kinara

Verbena Harissa Seabass

Herb & Black Smashed Potatoes, Sun Blushed Tomato Romesco

TO FINISH

Sticky Toffee Pudding

Butterscotch Sauce, Arran Vanilla Ice Cream

White Chocolate & Tonka Bean Panna Cotta

Raspberry Sorbet, Raspberry Coulis

Chocolate & Orange Ganache Tart

Burnt Orange Katy Rogers Crème Fraiche

THE GARDENER

GROUND SHAKEN SERVED