



GRADUATION 2024 SET MENU

2 COURSES £25 | 3 COURSES £30

STARTERS

KOREAN FRIED CAULIFLOWER

Korean fried cauliflower with gochujang glaze

HAGGIS BON BONS

house made, served with whisky horseradish aioli and maple mustard dip

CAESAR SALAD

crispy cos lettuce, croutons, crispy bacon bits and parmesan cheese
tossed in classic caesar dressing

FEATURE SOUP

Ask your server about today's soup. Served with toasted garlic ciabatta

MAINS

MANGO CHICKEN

chipotle mango chicken sweet and smoky with jasmine rice,
seasonal vegetables, fresh avocado and salsa fresca

BBQ SMOKED RIBS

house-smoked, fall off the bone tender and BBQ glazed,
served with skin-on fries and cabbage slaw

VEGETARIAN POWER BOWL

Cauliflower rice, crisp greens, marinated tofu, fresh vegetables,
soft boiled egg, sesame avocado and spicy mayo

BEER BATTERED HADDOCK

local beer battered haddock, skin-on fries, house made tartar sauce

FILLET STEAK 200G

35 day aged, centre cut and tender with delicate flavour. Served with skin-on fries, plus fresh
seasonal vegetables sautéed in garlic butter, grilled tomato and mushroom. *Supplement £12

DESSERTS

STICKY TOFFEE PUDDING

served warm with buttery caramel sauce and vanilla ice cream

ARTISANAL ICE CREAM

Ask your server for today's selection

WHITE CHOCOLATE BROWNIE

warm chocolate sauce, french vanilla ice cream and Chantilly cream