

GRADUATION MENU

FOR £44.95 PER PERSON

Cepe Arancini
White Truffle Emulsion

Baked Beets
Candied Walnut Crumble, Ashed Goat's Cheese, Blood Orange Gel, Horseradish

Duck Liver Brûlée
Medjool, Endive, Pickled Apple, Spelt Grain, Brunt Seville Orange

Corinthian Cured Scottish Salmon
Seaweed, Avocado, Wasabi, Yuzu, Borage Leaf

Seared Scallops
Pumpkin, Jalapeño, Capers, Serrano Ham

Chicken Ballotine
Tarragon Mousse, Bayonne Ham, King Oyster, Squash, Chicken Jus

Lamp Rump
Black Olive Tapenade, Provençal Vegetables, Charred Courgette, Aubergine, Espelette, Potato Pave

Medallion Of Black Isle Beef Fillet
Braised Shin, Truffled Potato, Carrot, Celeriac & White Pepper Purée, Spinach, Bone Marrow Jus

Fillet Of Sole
Chervil Crushed Potato, Spinach, Whipped Beurre Noisette, Curried Fennel, Noily Prat

Butternut Squash & Feta Strudel
Vegetable Barigoule, Hazelnut Pistou

Classic Apple Tarte Tatin
Vanilla Bean Ice Cream

Cherry Calfoutis
Mascarpone

Sticky Toffee Pudding
Salted Rum Caramel, Torched Banana

Scottish & Continental Cheese
Corinthian Chutney, Apple, Celery, Grapes, Walnuts