



# GRADUATION MENU

£40 PER PERSON

## START

Scottish Crab, Apple, Celeriac, Crème Fraiche, Curry Leaf

Maple Roast Fig, Beets, Thyme, Sourdough (vg)

Sweet Potato Toasted Coconut & Chilli Soup, Coriander Oil, Crème Fraiche (v)

Ravioli, Minger, Onion, Hazelnut (v)

## MAIN

King Oyster Mushroom, Cauliflower, Tempeh, Carraway (vg)

Crispy Gnocchi, Mangetout, Asparagus, Parmesan (v)

Roasted Chicken, Ceps, Onion, Crème Fraiche

Rievers Reserve Grass Fed 8oz Rump, Rosti, Sweetcorn, Mushrooms  
(£5 supplement)

Butter Basted Coley, Potato, Peas, Mussels, Tartar

## FINISH

Strawberries, Yoghurt, PX, Pistachio, Lemon Balm (v)

Kafir Key Lime Pie, Meringue, Mango

Chocolate Marquise, Pear, Fennel, Salt, Almond

Artisan Selection of French & Scottish Cheeses (v)