

# *Commons Club*



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## GRADUATION MENU

### TO START

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Loch Etive sea trout, green chilli, coconut, lime. (df,gf)

Heritage tomatoes, mint, shiso, yuzu koshu. (v,gf)

Beef tartare, warm bone marrow, tarragon truffle emulsion.

### TO FOLLOW

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Wild garlic & pea risotto. (v,gf)

Corn fed chicken breast, haggis croquette, spinach, Aberfeldy 12 year old whisky air.

Clay oven roasted halibut, chicken butter sauce, macadamia, roasted cucumber.

### TO FINISH

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Peanut butter parfait, salt caramel, soft chocolate.

Mango granita, mango sorbet, passion fruit cream, almond sponge.

Coconut panna cotta, BBQ banana, miso caramel. (vg)

£45 for two course, £55 for three courses

including a glass of Bisol prosecco on arrival

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#### GF GLUTEN-FREE | V VEGETARIAN | VG VEGAN

Please inform us of any allergies, intolerance or dietary requirements you may have. Allergen information is available for each item on our menu and can be obtained by asking a member of staff. Whilst the utmost care will be taken in preparation, we cannot guarantee there will not be traces of other products due to the nature of our production area.

We have applied a 12.5% serve charge to your bill. 100% of all service goes to your staff. VAT is included at the standard rate.