

# CLASS OF 2026

2 COURSES 30 | 3 COURSES 45

## UPON ARRIVAL

### Commons Bread **v**

*salsa verde, mascarpone, dill*

## TO START

### Cured Scottish Salmon

*compressed cucumber, dill & buttermilk*

### Leek & Potato Soup **v**

*Isle of Mull cheddar crouton*

### Fried Chicken

*gochujang, spring onion, lemon mayonnaise*

## TO FOLLOW

### Wagyu Burger

*brioche burger bun, beef tomatoes, truffle mayo, lettuce, fries*

### Crispy Fried Cauliflower **gf, vg**

*maple syrup, chilli, coriander, sesame seeds*

### Cod

*baby potatoes, charred spring onion, beurre blanc*

## TO FINISH

### Bramble Cheesecake **v**

*apple cheesecake, vanilla shortbread crumb, clotted cream ice cream*

### Pavlova **gf, v**

*baked meringue, Scottish berry compote, raspberry sorbet*

### Compressed Pineapple **gf, vg**

*marinated pineapple, light syrup, citrus notes*

**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 discretionary 12.5% serve charge to your bill. 100% of all service goes to our staff. VAT is included at the standard rate.