

# COTTIERS

## GRADUATION MENU

£39.50

### STARTERS

HAGGIS BON BONS, POTATO GRATIN, TURNIP PUREE,  
WHISKY SAUCE

HOT AND COLD SCOTTISH SMOKED SALMON WITH CAPER  
AND CELERIAC LEMON SALAD

RILLETTE OF DUCK AND PORK, PEAR AND DATE  
CHUTNEY, TOASTED SODA BREAD

SWEET POTATO, SPINACH AND CARROT FALAFEL,  
SPICED CAULIFLOWER PUREE, VEGAN AIOLI

### MAINS

ROAST CHICKEN BREAST, BLACK PUDDING,  
DAUPHINOISE, CREAMED LEEKS AND BACON JUS

BRAISED OX CHEEK, POMMES DAUPHINE, GRILLED  
CHICORY, BLUEBERRY SAUCE

VEGAN HAGGIS AND MUSHROOM DUXELLE WELLINGTON,  
GRILLED CHICORY AND WHISKY OAT CREAM.

GRILLED HAKE, HERBY CRUSHED POTATOES,  
TENDERSTEM BROCCOLI, LEMON CAPER BUTTER

### DESSERTS

CHOCOLATE AND HAZELNUT GANACHE, VANILLA ICE  
CREAM, HAZELNUT PRALINE, PASSION FRUIT PUREE

RASPBERRY CRANACHAN, TOASTED OATS, TABLET ICE  
CREAM

LEMON AND BLUEBERRY TART, CRUSHED MERINGUE,  
COCONUT ICE CREAM

VEGAN LEMON CHEESECAKE, CITRUS SORBET

