



WINTER

GRADUATION MENU



THREE COURSES 34.95

STARTERS



CHICKEN & BLACK PUDDING TERRINE
Apple & Date Chutney, Mustard Seeds, Green Beans

Klin Smoked Salmon Rillettes
Pickles, Sourdough

Squash, Vegan Feta & Oregano Fritters **vg**
Pickled Beetroot, Black Garlic Ketchup

Heritage Tomato & Burrata Salad
Basil Pesto. Evoo



MAINS

ROAST CHICKEN
*Haggis Butter, Smashed Neeps & Carrots,
Crispy Kale, Whisky Sauce*

WILD MUSHROOM TART **vg**
Cauliflower, Raisin Purée, Pickles Walnut

STEAK FRITES
C6oz Ribeye, Herb Butter, Fires, Garden Salad

SMOKED HADDOCK & LEEK PIE
Mustard Mash, Market Greens

DESSERT



BANANA STICKY TOFFEE PUDDING
Butterscotch, Arran Vanilla Ice Cream

CHOCOLATE BROWNIE
Cherry Compote, Arran Vanilla Ice Cream

LEMON TIRAMISU
Sponge, Lemon Curd, Mascarpone

CRANACHAN CHEESECAKE
Whisky Soaked Raspberries, Maple Oat Granola



THE GROSVENOR CAFE

