

# STEAK

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## RESTAURANT

### *Graduation*

Two Courses £35.00 / Three Courses £45.00

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#### STARTERS

##### **Summer Green Vegetables Pistou Soup (V)**

Crispy Bacon & Truffle Croutons

##### **Steamed Scottish Mussels**

White Wine, Cream, Parsley & Thyme

##### **Dijon Marinated Oat Smoked Beef Rump**

Crispy Purple Potato & Pickled Enoki Mushrooms

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#### MAINS

##### **Choice of Donald Russell Dry Aged Steaks**

Served with Beef Dripping Fries, Onion Rings, Béarnaise & Peppercorn Sauce

**Rump**  
200g (-)

**Sirloin**  
250g (+£8)

**Ribeye**  
250g (+£8)

**Fillet**  
200g (+£12)

##### **Grilled Fillet of Plaice**

Braised Green Lentils. Pancetta, Kohlrabi & Watercress

##### **Basil and Ricotta Gnocchi (V)**

Spiced Aubergine Baba Ganoush & Roasted Summer Vegetables

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#### DESSERTS

##### **Classic Vanilla Crème Brûlée**

Chocolate & Dry Raspberry Cookies

##### **Selection of Ice Cream & Sorbets**

Fresh Seasonal Fruit & Shortbread

##### **Artisan Scottish Cheese Selection**

Pear Chutney, Quince Jelly & Oatcakes

If you have any dietary requirements or allergies,  
please inform the restaurant staff



There is a discretionary 10% service charge  
on parties of 5 or more.