

# GRADUATION MENU

## STARTERS:

ROASTED RED PEPPER AND TOMATO SOUP 

Basil oil, sourdough bread.

ROASTED BEETROOT AND CROWDIE CHEESE TARTLET 

Sun-dried tomato and red onion rocket salad.

CHARGRILLED ASPARAGUS WRAPPED SERRANO HAM

Browned butter dressing.

## MAINS:

WILD MUSHROOM RISOTTO 

Wild mushroom and butternut squash risotto, vegetarian parmesan, truffle oil.

PAN-FRIED FILLET OF SALMON

Garlic & herb buttered new potatoes, pea velouté, tender stem broccoli.

HALF PAN-ROASTED CHICKEN

Mangoes on the run and honey glaze, smoked paprika hassle-back potatoes, sauerkraut and apple slaw.

STEAK & OSSIAN STOUT PIE

Puff pastry, mash, roasted baby carrots.

## DESSERTS:

VEGAN STICKY TOFFEE PUDDING 

Butterscotch sauce, vegan vanilla ice cream.

RHUBARB CRUMBLE

Cinnamon crumb, vanilla custard.

SUMMER FRUIT MERINGUE NEST

Mixed berry compote.

**£32.95**

INNIS & GUNN

**BREWERY  
TAPROOM**