

# GRADUATION MENU

## STARTERS:

### SOUP OF THE DAY

Chefs seasonal soup of the day, sourdough, whipped butter.

### HALLOUMI FRIES

crispy coated halloumi fries, sweet chilli sauce.

### HAGGIS CROQUETTES

Panko-crumbed haggis croquettes, whisky peppercorn sauce.

### KFC

Korean fried spiced crisp cauliflower, gochujang glaze, tamari soy and sesame.

## MAINS:

### CHICKEN BALMORAL

Pan-seared haggis stuffed chicken breast, mash, honey and thyme roasted root veg, peppercorn sauce.

### STEAK & ALE PIE

Innis & Gunn The Original braised Steak, crisp puff pastry, mash, buttered greens.

### FISH & CHIPS

Hop & Samphire battered Peterhead haddock, hand cut chips, mushy peas and tartare sauce.

### VEGAN WELLINGTON

Butternut squash and mushroom Wellington, potato terrine, market greens, gravy.

## DESSERTS:

### STICKY TOFFEE PUDDING

Butterscotch sauce, vegan vanilla ice cream.

### STRAWBERRY CHEESECAKE

Oat crumbed biscuit base, vanilla cream cheese filling, strawberry compote.

### SCOTTISH CHEESE & OATCAKES

Selection of Scottish cheese, ale chutney, oatcakes. (£2pp supplement)

**£29.95**

**INNIS & GUNN**

**BREWERY  
TAPROOM**