

# GRADUATION MENU

## STARTERS:

### CONFIT DUCK RILLETTE

Toasted sourdough, Innis & Gunn Caribbean Rum Cask chutney.

### SCOTTISH BEETROOT CURED SALMON

Avocado salsa, shallots, dill crème fraiche.

### VEGAN APPLEWOOD CHEDDAR CROQUETTES

Spring onion and chilli salad, tikka masala mayo.

## MAINS:

### BRAISED LAMB SHANK

Slow beer-braised Lamb Shank, chive mash, roasted shallots, gravy.

### FILLET OF HAKE

Pan-fried hake fillet, mussel-chorizo broth, pickled fennel.

### STUFFED POBLANO PEPPER

Roasted stuffed poblano pepper, cumin couscous, pesto.

## DESSERTS:

### GOOEY CHOCOLATE BROWNIE

Vanilla ice cream.

### FRENCH LEMON TART

Lime crème fraiche.

### STICKY TOFFEE PUDDING

Butterscotch sauce, almond milk custard.

**£32.95**

INNIS & GUNN

**BREWERY  
TAPROOM**