



**GAEL & GRAIN**

SCOTTISH PUB & KITCHEN

# GRADUATION MENU

3 courses  
£42pp

## WELCOME GLASS OF PROSECCO

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### TRADITIONAL CULLEN SKINK

Smoked haddock, potato, onion and cream soup  
served with a freshly baked bread roll

### MEDLEY OF MUSHROOMS ON TOASTED FREEDOM BAKERY SOURDOUGH (V)

In a garlic & cream sauce, with shaved Grana Padano

### HAGGIS CROQUETTES

With a whisky cream sauce

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### PAN FRIED SEABASS

With basil mash, tenderstem broccoli and a tomato chutney

### CHICKEN BALMORAL

Haggis stuffed chicken breast wrapped in pancetta  
& served with dauphinoise potatoes, savoy cabbage, bacon  
and a creamy whisky sauce

### HOMEMADE STEAK AND SAUSAGE PIE

Served with thick cut chips and vegetables

### SPINACH & COURGETTE LASAGNE (VE)

Served with fresh salad

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### HOMEMADE STICKY TOFFEE PUDDING

With vanilla ice cream

### GAEL & GRAIN'S JAMMIE DODGER

Shortbread rounds filled with cranachan cream & raspberry drizzle

### CHOCOLATE TRUFFLE BROWNIE TORTE (GF & VE)

Served with vegan vanilla ice cream

(V) These dishes are made from ingredients that do not contain meat or fish. However we do not have a dedicated preparation or cooking area for vegetarian food. If you suffer from a food allergy or intolerance, please speak to our staff about the ingredients in your meal when making your order. (VE) – denotes vegan dishes. (GF) – denotes Gluten Free. Every care is taken to avoid any cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients and does not have a specific allergen free zone or separate dedicated fryers.

Dishes may contain nut/nut derivatives. Our prices include VAT at the current rate.

A discretionary service charge of 10% will be added to all bills.