



GRADUATION MENU

Mushroom, Leek & Miso Wonton Soup (v)

Bread & Butter

Smoked Halibut

Strawberry & Melon Salsa, Balsamic Pearls, Rye Crisps

Wood Pigeon

Jerusalem Artichoke Puree, Blue Berry & Sloe Gin

Glazert Panna Cotta

Pickled Mushroom, Cep Powder, Raspberry

Baked Monk Fish Wrapped in Parma Ham

Baby Veg & Shellfish Bisque

Loin of Roe Deer

Roast Shallots, Turnip, Creamed Potatoes & Pan Jus

Salt Baked Beet Root Wellington & Mushroom Duxelle (v)

Navets, Leek, Chantenay & Ratte Potatoes

Reivers Reserve Fillet Steak (£5 Supplement)

Port & Cep Demi Glace, Pont Nuef Potatoes, Broad Bean Cream

Dark & White Chocolate Crème Caramel (v)

Burnt Orange Cannoli

Rhubarb & Rum Curd (v)

Orange Posset, Madeleines

Gooseberry & Tonka Bean Crème Brulee (v)

Lavender Shortbread

Warm Sticky Toffee Pudding (v)

Caramel Sauce and Vanilla Ice Cream

The
BOTHY

RUTHVEN LANE
GLASGOW