

# Graduation

*Glass of bubbly on arrival*

## Starters

### **Smoked Mackerel Pate**

*With our classic creamy potato salad and balsamic glaze*

### **Ingram's Scotch Egg**

*With pea puree, black pudding, grilled spring onions and a red wine sauce*

### **Grilled Goats Cheese**

*With tomato, red onion, mixed pepper- whisky honey mustard dressing*

### **Haggis, Neeps & Tatties**

*With pepper sauce*

### **Smoked Salmon Crostini**

*Chargrilled lime, red pepper mayonnaise*

## Mains

### **Slow cooked Duo of Ayrshire Pork**

*Pan fried pork loin, Irn Bru pork belly -caramelised apple jus & hand cut chips*

### **Roast Chicken Breast**

*With black pudding, roast turnip mashed potato -red wine reduction*

### **Braised Lamb Shank**

*Glazed carrots, spinach mashed potato- rosemary jus*

### **Butternut Squash Gnocchi (v)**

*With Strathdon blue cheese , lemon, white wine sauce topped with rocket*

### **Pan fried Seabass**

*On a bed of pearl barley risotto, grilled asparagus and freshly poached egg*

### **Prime Scotch Beef & Apple Salad**

*Sliced sirloin steak, mixed greens, mature cheddar croutons- house dressing*

## Desserts

### **Ingram Cheese Board**

*With apple, grapes & Scottish oatcakes*

### **Trio of Desserts**

*See server for today's selection*

### **Special Sticky Toffee Pudding**

*With ice cream and soaked in toffee sauce*

### **Mixed Berry Cranachan**

*Toasted Oats, mixed berries, whisky*

# £29.95

*If you suffer from a food allergy or intolerance, please let your server know upon placing your order*