

GRADUATION MENU 2026

3 courses & glass of fizz on arrival | £54.95

STARTERS

ROASTED BUTTERNUT SQUASH SOUP

Toasted seeds & sourdough bread (v / VG* / NGC)

PORK BELLY

Red pepper sauce, apple & fennel remoulade (NGC)

CRISPY POTATO TERRINE

Crispy kale, feta, toasted pine nuts, parmesan (v / VG* / NGC)

MAIN COURSES

HIGHLAND VENISON

Jerusalem artichoke, sprouting broccoli, glazed carrots, black pudding, beetroot, jus

CRAB LINGUINE

Chorizo, shellfish bisque, parmesan

CHICKEN CAESAR SALAD

Chicken, gem lettuce, sourdough croutons, bacon, anchovies, parmesan, Caesar dressing

MUSHROOM RISOTTO

Arborio rice, mushrooms, stock, parmesan (v / VG* / NGC)

DESSERTS

STICKY TOFFEE PUDDING

Toffee sauce, salted caramel ice cream, candied pecans (v / NGC)

MILK CHOCOLATE PAVE

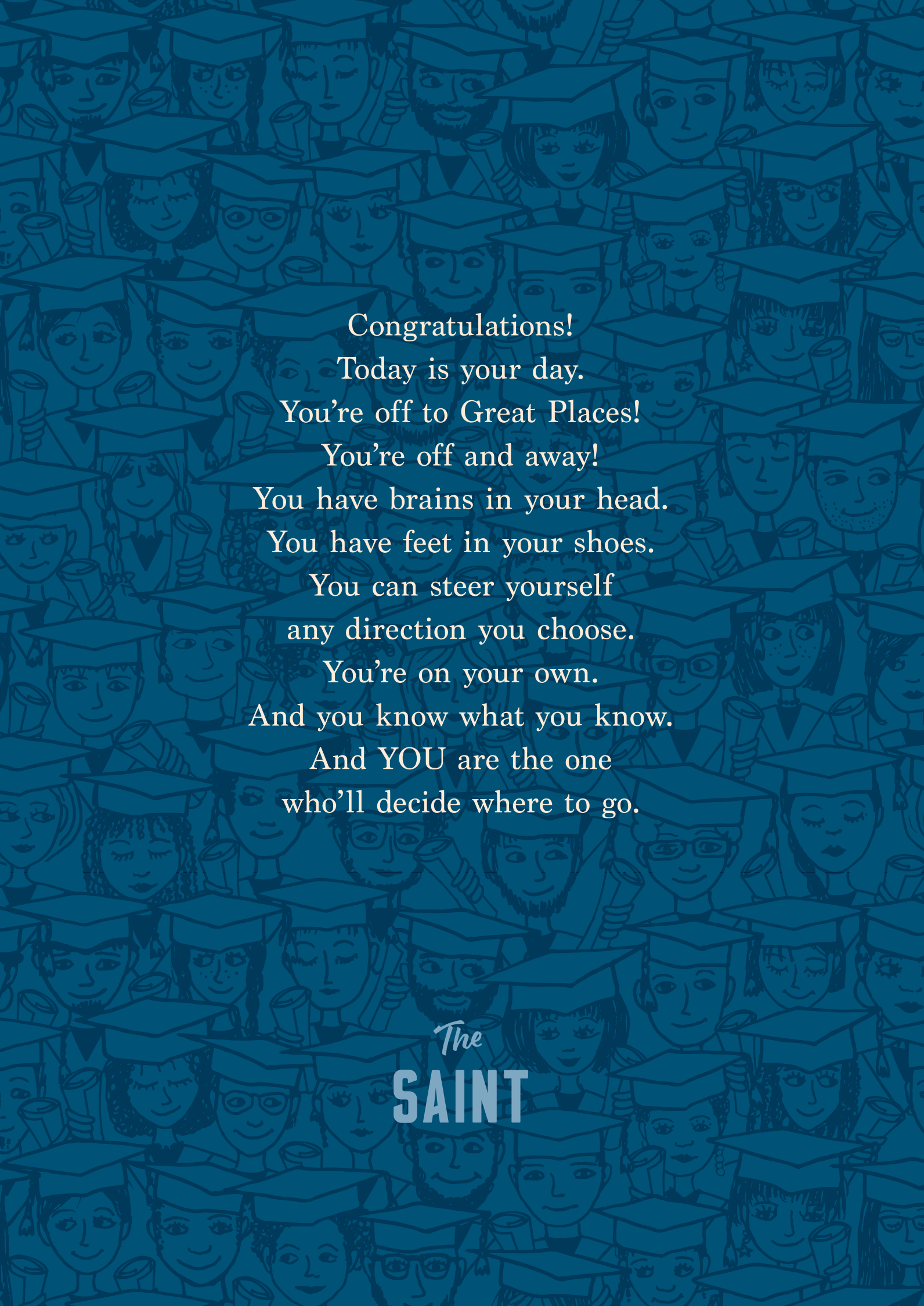
Dark cherry sorbet, chocolate crumble, raisins (v)

SCOTTISH CHEESE SELECTION

Oatcakes, grapes, onion chutney

(v) Vegetarian (VG) Vegan (NGC) Non Gluten Containing (*) Dish can be modified to suit respective diet

If you suffer from a food allergy or intolerance, please let your server know upon placing your order. Although every effort is made to provide allergen free meals, we use products that contain allergens in our kitchen and cannot rule out cross contamination due to shared equipment, work surfaces and airborne particles.



Congratulations!
Today is your day.
You're off to Great Places!
You're off and away!
You have brains in your head.
You have feet in your shoes.
You can steer yourself
any direction you choose.
You're on your own.
And you know what you know.
And YOU are the one
who'll decide where to go.

The
SAINT