

# GRADUATION

£30 per person

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## TO START

Baked Sweet Potato & Cumin Soup V

*Mascarpone, Corn Bread & Butter*

Brown Crab Tian

*Avocado, Katy Rogers Crème Fraiche, Rye Crisp*

Potted Parsley & Ham Hough

*Piccaililli, Pickled Apple, Bread Croute*

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## TO FOLLOW

Salt Baked Halibut

*Asparagus Potatoes, Samphire, Tomato Bouillabaisse, Mussels, Clams & Smoked Haddock*

Wild Mushroom & Ricotta Gnocchi V

*Black Truffle & Grana Kinara Cheese*

Roast Corn Fed Chicken Breast

*Pancetta Lardons, Fondant Potato, Calvo Nero, Pan Jus*

Rievers Reserve Rump Steak (£5 supplement)

*Pont Nuef Potato, Cherry Vine Tomatoes & Béarnaise*

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## TO FINISH

Whisky & Dark Chocolate Cremeux

*Salted Caramel, Cocoa Soil, Orange Gel*

Champagne Soused Strawberry & Vanilla Crème Brulee

*Lavender Shortbread*

Warm Sticky Toffee Pudding

*Butterscotch Sauce & Vanilla Ice Cream*

**THE BOTHY**  
Restaurant & Drinkery