

CITATION

TAVERNE & RESTAURANT

GRADUATION MENU

3 courses from £26

Aperitifs

Glass Of Poilvert-Jacques Champagne £8.50

subtle and elegant with floral aromas ideal as an aperitif

Aperol Spritz £7.95

aperol, prosecco and orange bitters

Negroni £7.95

equal measures of gin, sweet vermouth and Campari
stirred with ice, flavoured with orange

Starters

Soup of the Day
with sourdough bread

Ham Hough, Pistachio & Tarragon Terrine
peach chutney, oatcakes

Creamed Goats Cheese (v)
apple, celery, pickled walnuts, chicory, chervil

Potted Loch Fyne Smoked Salmon £2 supp
sourdough, onion and apple pickle

Mains

Pea, Basil & Asparagus Risotto (v)
herb oil

Baked Hake Fillet, Chorizo Crumb
white beans, tomato, fennel

Breast of Chicken
bacon, carrots, leeks, creamed potatoes, watercress pesto

12 oz Sirloin of Dry Aged Scotch Beef £14 supp
pepper sauce, fries, watercress, air dried tomatoes

Desserts

Chocolate Ganache
cherry, Amaretto, almonds

Vanilla Panna Cotta
poached rhubarb, Port

Scottish Strawberries & Cream
strawberry gel, anise syrup, shortbread

Selection of Artisan Cheeses & Biscuits £3 supp
chutney, grapes, celery, apple

Side Dishes £3

Buttered Vegetables | Braised Wild Rice | Herb Buttered New Potatoes
Creamed Potatoes | Mac & Cheese | Hand Cut Chips
Fries | House Salad

*Customers with food allergies or intolerances, please speak to a member of staff for further information and dish contents.
There will be a discretionary service charge of 10% added to tables of 8 or more.
Please note that our menus are subject to seasonal change without prior notice.*