



Graduation 2026

Join us to raise a toast to your special achievements with your nearest & dearest.

Two courses - £60pp | Three courses £75pp
Glass of Laurent-Perrier Champagne on arrival plus petit fours to finish.
Upgrade to Laurent-Perrier Champagne Rose £4.50



PRE - STARTERS

Signature Platter

2 NATURAL LOCH FYNE OYSTERS
2 BLOODY MARY LOCH FYNE OYSTERS
4 BEER BATTERED WITH HOT HONEY
STONEHAVEN LANGOUSTINES
SHETLAND BLUE SHELL MUSSELS
SHETLAND SCALLOPS
LEMON SOLE FINGERS
HIGHLAND SMOKERY HOT SMOKED
SALMON
CRAB STRAW FRIES

SERVED WITH

HOMEMADE BREAD - SEAWEED MAYO
RED WINE VINEGAR MIGNONETTE
SEABUCK THORN MAYO

100

ADD HALF OR FULL LOBSTER POA

Oysters

Cape Wrath or Loch Fyne Oysters

CHILLED

NATURAL - RED WINE VINEGAR
MIGNONETTE
BLOODY MARY - SPICED TOMATO
JUICE, VODKA, LOVAGE OIL

HOT

BEER BATTERED WITH HOT
HONEY

SINGLE 4

½ DOZEN 22

DOZEN 44

Tasting Platter

HOME CURED GRAVADLAX
PAIR OF OYSTERS (CHILLED OR HOT)
DEEP FRIED WHITEBAIT
HIGHLAND SMOKERY HOT SMOKED SALMON
CREVETTES
STONEHAVEN LANGOUSTINES
ROLLMOP HERRING
SHETLAND BLUE SHELL MUSSELS

SERVED WITH

HOMEMADE BREAD - SEAWEED MAYO
TARTARE SAUCE
RED WINE VINEGAR mignonette

50

ADD HALF OR FULL LOBSTER POA

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MENU

STARTERS

SHETLAND BLUE MUSSELS

Mariniere - White Wine, Cream, Shallots, Thyme & Garlic

Nduja - Nduja & Tomato Juice

Starter with homemade bread or Main with skinny fries

PIL PIL PRAWNS

Marinated Prawns, Tomato & Olive Oil, Bread

MERINATED HERITAGE TOMATOES

Toasted Almonds & Pine Nuts, Bread Crisps, Basil & Olive Purees (N)

SEARED SHETLAND SCALLOPS

White Bean Puree, Serrano Ham Crisps, Chive Oil, Garlic Chives

TUNA CARPACCIO

Roquito Peppers, Rocket, Crispy Capers, Balsamic

HAM HOCK TERRINE

Pea Puree, Roast Garlic & Apple Sauce, Pickled Apples, Toasted Focaccia

HAGGIS & BLACK PUDDING BON BONS

Pineapple Chutney, Mushroom Ketchup, Crispy Shallots

MAINS

THE SILVER DARLING HADDOCK

Crushed Peas, Hand Cut Chips, Homemade Tartare Sauce

SEAFOOD LINGUINE

Scallops, Prawns, Mussels, Langoustines, Bound in Garlic & Lemon Butter, Topped with Herbs, Parmesan & Croutons

CHARGRILLED FILET STEAK

Bone Marroe Hash Brown, Pickled Walnut Salsa Verde, Red Chard, Slow Roasted Vine Tomato(N)

£8 SUPP

ADD Peppercorn, Blue Cheese, Garlic
SAUCE Butter

3

PAN SEARED HALIBUT

Fennel Seed & Parmesan Crust, Green Pea Risotto, Pea Puree, Tomato Oil

SUMMER VEGETABLE LINGUINE (VE)

Courgettes, Garden Peas, Tenderstem Broccoli, Roasted Lemon & Rocket Pesto, Herb Croutons, Micro Herb Salad

LIGHTLY SMOKED CORNFED CHICKEN SUPREME

Chorizo & Tomato Bulgar Wheat, Curly Kale, Pickled Shallots, Peri Peri Sauce

LOCAL LOBSTER

Served with Garlic Butter, New Potatoes & Salad - Supplement POA

SIDES

HOMEMADE
BREAD & OLIVES

6

CRAB STRAW FRIES

10

ROASTED COURGETTES
WITH TOASTED SESAME
& HOT HONEY

5

HAND CUT CHIPS
& SEAWEED SALT

5

KOFFMAN SKINNY
FRIES

5

DESSERTS

STICKY TOFFEE PUDDING

Vanilla Ice Cream, Butterscotch Sauce

LEMON & LIME POSSET

Coconut Meringue, Lemon Curd, Coconut Sorbet

ARTISAN SCOTTISH CHEESE PLATTER (N)

House Made Chutney, Quince Jelly, Selection of Biscuits & Crackers, Frozen Grapes

WHITE CHOCOLATE & CASTLETON STRAWBERRY CREME BRULEE TART

Strawberry Sorbet

CRANACHAN PARFAIT

Toasted Oat Tuile, Whisky & Honey Gel, Raspberry Sorbet