



# PORTER & rye

Graduation 2019

*£50 per person inc. glass of champagne*

## Starter

**Heritage tomato and cucumber gazpacho**

*goat's curd, basil, sourdough*

**Ceviche of Shetland salmon**

*fennel, radish, apple, lavosh cracker*

**Presse of ham hough and jamon Serrano**

*quail egg, pea and ham velouté*

## Main

**55 day dry-aged Gaindykehead farm sirloin**

*peppercorn and brandy sauce, parmesan and truffle fries*

**55 day dry-aged Gaindykehead farm rump**

*peppercorn and brandy sauce, parmesan and truffle fries*

**Courgette, pea and broadbean orzotto**

*blue cheese fritters, parmesan, Rachel's olive oil*

**Whole roasted lemon sole**

*brown butter, shrimp, capers, ratte potatoes*

## Dessert

**George Mewes artisan cheeseboard selection**

*spiced cider jelly, Arran oatcakes*

**Pistachio and olive cake**

*white chocolate parfait, salted caramel, toasted pistachios*

**Traditional Santiago tart**

*creme fraiche ice cream*