



PORTER & rye

Graduation 2019

£50 per person inc. glass of champagne

Available June 17th - July 11th

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

Locally sourced dry-aged sirloin

peppercorn and brandy sauce, parmesan and truffle fries

Locally sourced dry-aged 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

crème fraîche ice cream