

Nairn's

Graduation Menu

2 courses £33 / 3 courses £39 (excluding snacks)

Glass of fizz on arrival

snacks

Salted nuts 4 (V*, Gf*)

House focaccia, Scottish rapeseed oil 5 (Gf*)

Gordal olives, harissa marinade 5.5 (V*, Gf*)

Fried Pimento de padrons with sea salt 5 (Gf*, V*)

starters

Pea and ham soup, shredded ham hock, croutons (Gf*)

Denhead farm asparagus, Old Leckie egg sauce gribiche, mustard leaf (Vg)

Tender stem broccoli salad, whipped feta, toasted nuts, salsa verde (V*)

Nick's hot smoked salmon pate, pickled cucumber, toasted rye bread (Gf*)

Triple baked mull cheddar and chive soufflé, cheese sauce (V*)

Peking duck salad, soy dressing, peanut and sesame (Gf*)

mains

Chicken Kiev, katsu butter, roasted cauliflower, chard, black garlic yakitori

Beef feather blade, smoked celeriac, pickled onion, green bean salad, pomme frites (Gf*)

Fish & Chips, panko breaded haddock, tartare sauce, lemon, pomme frites

Potato gnocchi, peas, asparagus, mushrooms, wild garlic pesto (V*)

Fettuccine alla bolognese, truffle pesto, pecorino (Vegetarian option available)

Market fish, peas, lettuce, new potatoes, butter sauce (Gf*)

desserts

Choux bun, pistachio ice cream, dark chocolate sauce (V*)

Cotswold brie, truffle honey, rye crackers (Gf*)

Strawberry pavlova

Cotswold brie, truffle honey, rye crackers (Gf*, V*)

Affogato, fresh espresso, almond biscuit, vanilla ice cream (V*, Gf*)

(This menu is a sample menu)