

HAPPY GRADUATION CLASS OF 2025



SET MENU £45

Shime Saba mackerel, crab claw salad, mango coriander (gf)

Isle of white tomatoes, whipped crowdie, guanciale, sourdough crisps

Watermelon tartare, peanut sambal, confit garlic, sesame cracker (v)

Stravaigin's own haggis, neeps & mash tatties

Stravaigin's own veggie haggis, neeps & mash tatties

Borders ox cheek, grilled gem lettuce, spanakopita, oregano, yoghurt

Aged ribeye, glazed roscoff, beef fat crumb, pepper sauce, chunky chips (£12 supplement)

Shetland cod, buttermilk dressing, peas, potato (gf)

Char sui aubergine, jasmine rice cake, cashew furikake, pickled daikon (v)

Dark chocolate crèmeux, poached pineapple, Vanilla rum mousse

Passionfruit crème caramel, mango sorbet, coconut crisp (vg,gf)

Strawberry Cheesecake, pistachio, poached strawberries

SOMETHING EXTRA...

Soja's Bakehouse sourdough, whipped butter or chickpea mutabal 6 (v, vg*, gf*)

Burrata, tomato & sherry fondue, sourdough crisps 10 (v, gf*)

Nocellara olives, oregano, chilli & lemon 5.5 (vg, gf)

Oaxacan roasted peanuts, lime 5 (vg, gf)

Fish croquettes, Dill emulsion, cucumber & caper salsa 9

Chilli & garlic greens 6.5 (vg*, gf)

chunky chips 6 (v, gf)

Paratha 1.5 (vg)

Baby potatoes, hot sauce, crème fraîche 6 (vg, gf*)

v: vegetarian, vg: vegan, gf: gluten free

dishes marked with * can be altered to meet dietary requirements on request

please advise a member of staff if you have any allergies