

Stravaigin

HAPPY GRADUATION CLASS OF 2026!

Stravaigin's Own Haggis
neeps, tatties, whisky cream

Courgette & Basil Velouté
with sourdough pangrattato & ricotta

Mackerel Shime Saba
compressed mango, shaved fennel, saffron rouille (ngci)

Chickpea & Jalapeño Kibbeh
red pepper & caper salsa, tzatziki (vg)

Loch Melfort Sea Trout
whipped lemon tahini, crispy spanakopita roll, pickled cucumber

Grilled Ayrshire Pork Belly
glazed potato, chimmichuri, rainbow chard (ngci)

Straccia Agnolotti
heirloom tomatoes, wild garlic pesto, rocket (vg)

Aged Ribeye
*chunky chips, brandy & peppercorn sauce, sundried tomato
& mushroom ragout (£9 supplement) (ngci)*

Passionfruit Crème Caramel
mango sorbet, coconut crisp (vg)(ngci)

Tonka Bean Panna Cotta
cherry, honeycomb (ngci)*

Rice Pudding Brulee
strawberries, fresh madeleines

3 COURSES FOR £45 PER PERSON

v: vegetarian, vg: vegan, ngci - non-gluten containing ingredients

Dishes marked with * can be altered to meet dietary requirements on request. Please notify staff of any allergies.