

## SET MENU

### 3 COURSE *for 50*

#### IN HOUSE CURED SALMON

Beetroot, blackcurrant and vodka gel,  
preserved lemon

#### SMOKED VENISON CARPACCIO

Wild garlic, onion crumb, sorrel  
and rye bread crisps

#### SLOW BRAISED FENNEL SALAD (vg)

Picked leaves, orange segments, Quinoa,  
Pinenuts, Tahini dressing

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#### CONFIT FILLET OF NORTH SEA COD

pave potato, buttered greens,  
“tartare” hollandaise

#### SCOTTISH RIBEYE STEAK

Pan fried Ribeye steak, pomme anna,  
glazed heritage carrot, red wine jus

#### HOMEMADE GNOCCHI (v)

Beetroot puree, roast golden beetroot, candied  
beetroot crisp, cashew crumb, blue murder

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#### DATE AND JOKER ALE PUDDING

Toffee sauce, Banana,  
Salted caramel ice cream

#### MILLE FEUILLE

Scottish Raspberries, lemon mousse,  
milk ice cream

#### DARK CHOCOLATE BROWNIE

Iced yoghurt parfait, spiced caramel, lime



Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Please visit [bothystandrews.co.uk/allergens](http://bothystandrews.co.uk/allergens) for this menu's detailed dietary and allergen information. Ref: 04/25



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