

# GRADUATION MENU

## ENTREES

### POTAGE *du Jour* vg

Soup of the day and pain de campagne.

### GAMBAS FLAMBÉES *Epicées*

Sautéed king prawns in creamy tomato & almond bisque, red chilli & rocket salad with toasted pain de campagne.

(Supplement £2)

### SOUFFLE *au Saumon*

Twice baked hot smoked Scottish salmon soufflé, asparagus, horseradish & herb mousse and sauce vierge.

### ROULADE DE JAMBON *et Canneberges*

Ham & cranberry roulade, pea & ham velouté, crème fraîche, goats' cheese mousse, pickled radish, kohlrabi & apple remoulade, pistachios and herb oil.

### SALADE *de Tomates Anciennes* vg

Heirloom tomatoes, candy & golden beetroot, quinoa, roasted butternut squash, beetroot & port purée, asparagus, toasted hazelnuts and pickled Romanesco broccoli

## PLATS PRINCIPAUX

### DEMI POULET *Rôti*

Half smoked paprika, lemon-thyme, fine herb & lemon grass marinated chicken, roasted on the spit, roast potatoes or French fries, tender stem broccoli, choice of smoked hickory, jus de rôti or Béarnaise sauce

### MORUE *de l'Atlantique Nord*

Pan seared fillet of North Atlantic cod, sauce Maltaise, pomegranate, golden raisin & caper salsa, asparagus and fine herb crushed potatoes

### CASSOULET *à la Courge Doubeurre* VG

White bean, vegetable, tomato and chick pea cassoulet with cumin roasted butternut squash and garlic confit leek and lavosh flatbread

### POITRINE *de Porc*

Slow cooked pork belly, Stornoway black pudding, butter bean purée, confit garlic, white wine & juniper choucroute, Pommes Anna, charred artichokes, capers and fine herb oil

### DAUBE DE BOEUF *Bourguignon*

Beef cheeks slow cooked for 16 hours with carrots, onion & red wine, cauliflower purée, pancetta, fine herb persillade, glazed carrots, Burgundy sauce, and creamy mash

### JARRET D'AGNEAU *au Cassoulet*

Lamb shank slow-cooked for 12 hours with white wine, garlic, root vegetables, cumin and rosemary, served with white bean, vegetable, tomato & chick pea cassoulet cooked with sausages, pancetta, garden peas and potatoes (Supplement £5)

## DESSERTS

### CREME BRULEE *à la vanille*

Madagascan vanilla crème brûlée with Scottish shortbread

### POUDING *de l'Atlantique*

Warm date and stem ginger pudding, salted caramel sauce, coconut ice cream and almond granola

### CREMEUX *à la Mangue*

Mango cremeux, crystallised dark chocolate & espelette pepper crumb, dulce de leche and Crème Chantilly

### CHEESECAKE *aux Fraises*

Strawberry & basil cheesecake, toasted fennel, white chocolate ganache, strawberry & gin confit

3 Courses from £38<sup>95</sup> per person.

IF YOU HAVE A FOOD ALLERGY PLEASE ASK FOR THE ALLERGEN GUIDE AS NOT ALL DISH INGREDIENTS ARE LISTED ON THE MENU.  
AN OPTIONAL & DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL, ALL OF WHICH GOES DIRECTLY TO OUR TEAM.

# ATLANTIC

— BAR AND BRASSERIE —