

THE ALBYN GRADUATION MENU

2 COURSES £32.50 / 3 COURSES £39.50

STARTERS

KATSU CHICKEN TENDERS

Katsu mayonnaise, Asian slaw (Allergens: egg, milk, mustard, soya, gluten)

PIL PIL KING PRAWNS

Chilli, garlic, lemon, grated parmesan, coriander and pil-pil oil. Served with warm focaccia (Allergens: crustaceans, milk, gluten)

ALBYN CAPRESE SALAD

Bocconcini, heritage tomatoes, Albyn basil olive oil, fresh basil leaf (Allergens: milk)

VEGETABLE SATAY SKEWERS

Peanut satay dipping sauce, Asian slaw, toasted peanuts (Allergens: soya, sesame, peanuts)

MAINS

ROAST BREAST OF SCOTTISH CHICKEN

Crispy skin Scottish chicken breast, haggis bon bon, scallion crushed potato, roasted carrots, whisky sauce (Allergens: milk, gluten, sulphites, egg)

SLOW BRAISED BEEF RIGATONI

Beef ragu, rigatoni pasta, parmesan, basil (Allergens: sulphites, soya, celery, gluten, milk, egg)

SEARED SCOTTISH TURBOT

Fillet of Scottish rock turbot, lemon tarragon butter sauce, sautéed green beans, bacon, baby potato salad, spinach (Allergens: fish, milk, sulphites)

LEMON & WALNUT BAKED CAULIFLOWER STEAK

Cauliflower steak, with black garlic puree, walnut and herb crumb, lemon caper sauce and crispy potato pave (Allergens: gluten, tree nuts)

DESSERTS

STICKY TOFFEE PUDDING

Albyn classic toffee sponge, miso infused toffee sauce, served with a scoop of vanilla bean ice-cream (Allergens: egg, milk)

CLASSIC PAVLOVA

Meringue, lemon curd, seasonal berries (Allergens: egg)

CHOCOLATE AND ESPRESSO TORTE

Raspberry sorbet, served alongside chocolate crumb (Allergens: soya, nuts)

SIDES

Hand Cut Chips (Allergens; soya)	£5.50
Skin on Skinny Fries (Allergens; soya)	£5.50
Mac & Cheese (Allergens; gluten, milk, mustard, soya)	£6.00
Albyn House Salad (Allergens; soya, mustard, sulphur dioxide)	£5.00
Onion Rings (Allergens; gluten, soya)	£5.00
Warm Focaccia (Allergens; gluten, nightshade)	£5.00
Glazed Carrots	£6.00
Black Garlic Broccoli (Allergens; milk, soya)	£6.00

PREMIUM SIDES

Home-made Sweet Potato Wedges (Allergens; soya)	£7.00
Halloumi Fries (Allergens; milk, soya)	£7.50
Truffle Mac & Cheese (Allergens; gluten, milk, mustard, soya)	£7.00
Truffle & Parmesan Fries (Allergens; milk, soya)	£7.00
Truffle & Parmesan New Potatoes with Crispy Bacon Lardons (Allergens; egg, milk, soya)	£8.00



DRINKS OPTIONS

Add a sense of occasion by adding on a celebratory bottle

GALANTI PROSECCO SPUMANTE - £36.00
Veneto, Italy (Vegan)

VILLA CONCHI BRUT CAVA - £40.00
Catalonia, Spain (Vegan)

PERRIER JOET GRAND BRUT - £99.00
Champagne, France (Vegan)

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Or one of our specially created Graduation Cocktails specials

ALL ARTS MASTERED - £11.00
Beefeater Rhubarb & Cranberry, Giffard Creme de Mure, Lemon,
Egg White, Tropical Soda

BEGINNING OF WISDOM - £11.00
Absolut Vanilla, Giffard Creme de Banane, Lime, Honey,
Ginger Beer

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**On behalf of all the staff at The Albyn, a
huge congratulations on your graduation.**