



# Grazing Platter Menu

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## MIXED SHARING PLATTERS

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### Italian Antipasto Platter (gfo) £125

Includes a selection of cured meats, cheeses, cherry tomato caprese salad, sun blush tomatoes, roasted peppers, saporì mistoliva olives & Italian artisan breads

### Scottish Antipasto (gfo) £125

Includes a selection of Scottish cured meats & pates, Scottish buffalo mozzarella caprese salad, sun blus tomatoes, roasted peppers & artisan breads

### Vegan Greek Platter (vg & gfo) £95

Includes sweet potato falafel, vegan koftas, vegan feta cheese, marinated olives, creamy chickpea hummus, greek salad, vegan beetroot tzatziki, cherry tomatoes, cut crudites & pita bread

### Seafood Platter (gfo) £155

Includes hot mackerel, smoked salmon, Norwegian gravadlax, prawn Marie Rose, salad of the day, caperberries, lemon wedges, artisan bread & butter

### Scottish Cheese Platter £115

Includes a selection of Scottish cheeses, Scottish oatcakes, artisan biscuits, red and white grapes and Arran chutney

**Each platter serves 10 people**

All prices are valid until the end of 2026.

All prices are exclusive of VAT which will be charged at the standard rate when applicable.

All dietary requirements can be catered for: (v) - Vegetarian; (vg) - Vegan; (gf) - Gluten free; (gfo) - Gluten free option available; (df) - Dairy free

