



# BURNS NIGHT MENU

Three courses £30 per person    Three courses with whisky £35 per person

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## STARTERS

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*Best enjoyed with a wee dram of Macallan 12YO*

Cock a leekie soup  
*sourdough bread*

Haggis bonbon  
*black pudding*

Scotch vegetable broth  
*sourdough bread (vg)*

Smoked salmon  
*chive, cream cheese, oatcake*

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## MAINS

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*Perfect with a glass of Vinalthau Viogner*

Haggis, neeps and tatties  
*gravy*

Chicken balmoral  
*whisky cream sauce, new potatoes, broccoli*

Hagg-ish, neeps and tatties  
*gravy, (vg)*

Cullen Skink fish pie  
*potato topped, broccoli*

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## PUDDINGS

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Vegan cream Cranachan  
*(vg)*

Cloutie dumpling  
*deep fried mars bar, clotted cream*

Brandy ice cream  
*all butter shortbread(vg)*



*Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance.*

*All tables are subject to a discretionary service charge of 12.5%.*

*An adult's daily recommended allowance is 2000 kcal.*

*Fish may contain small bones, game may contain shot. All weights & measures are accurate before being cooked. (v) vegetarian, (vg) vegan.*

