



BURNS NIGHT

Friday 23rd - Sunday 25th January

Available Lunch & Dinner
£43.5 for 2 courses / £49.5 for 3 courses

Aperitifs

Whisky Sour £12.5 / Old Fashioned £12

Starter

"Cullen Skink" - Smoked haddock velouté with crispy potato skins, leek ash and dill oil

Main Course

Roast venison loin and Macsween haggis with "neeps and tatties", venison and foie gras hâché, buttered cabbage, whisky and peppercorn sauce

Dessert

Cranachan with raspberry compôte, toasted oatmeal, honey mousse and whisky ice cream

Digestifs

Monkey Shoulder 25ml £4.75 / Talisker 10yr 25ml £6 / Lagavulin 16yr 25ml £9.5

An optional 12.5% service charge will be added to your bill.

Please inform us of any allergies and intolerances, a full list of ingredients is available on request. (n) = contains nuts, (v) = vegetarian.