



BURNS NIGHT MENU TUESDAY 26TH JANUARY

S T A R T E R

“THE BARD’S BROTH”

COCK-A-LEEKIE SOUP

COMFORTING CHICKEN AND LEEK BROTH, ENRICHED WITH TENDER CHICKEN,
FRAGRANT HERBS AND SWEET PRUNES
ACCOMPANIED BY WARM BAKED BREAD RGF

M A I N

“ADDRESS TO THE HAGGIS”

HAGGIS, NEEPS AND TATTIES

HAGGIS WITH CREAMY TATTIES, BUTTERY NEEPS
AND A RICH, WARMING WHISKY JUS

D E S S E R T

“RASPBERRY ODE TO BURNS”

RASPBERRY CRANACHAN

RASPBERRIES LAYERED WITH TOASTED OATS, WHIPPED VANILLA CREAM,
HONEY AND A HINT OF ORANGE ZEST



3 COURSES



WHISKY TOAST

£30

V VEGETARIAN VG VEGAN GF GLUTEN FREE RGF REQUEST GLUTEN FREE ALTERNATIVE
RVG REQUEST VEGAN ALTERNATIVE RV REQUEST VEGETARIAN

MENU DISHES AND PRICES MAY CHANGE WITHOUT PRIOR NOTICE. ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, CEREALS
CONTAINING GLUTEN & OTHER ALLERGENS ARE PRESENT AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. PLEASE
ADVISE OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES, INTOLERANCES, COELIAC DISEASE, OR OTHER DIETARY REQUIREMENT SO THAT WE
CAN PROVIDE YOU WITH INGREDIENT INFORMATION TO MAKE A SAFE CHOICE. AS ALLERGENS ARE PRESENT ON SITE AND SOME OF OUR
INGREDIENTS HAVE 'MAY CONTAIN' ADVICE, WE CANNOT GUARANTEE MENU ITEMS WILL BE COMPLETELY FREE FROM A SPECIFIC ALLERGEN.
WEIGHTS STATED ARE APPROXIMATE UNCOOKED WEIGHTS

* TERMS AND CONDITIONS APPLY

ADULTS NEED AROUND 2,000KCAL PER DAY