

Burns Night Celebration

Thursday 23 January

Arrival from 6:30pm - Bagpipes and address of the Haggis at 7:15pm

Haggis, neeps and tatties - Haggis crepinette, pomme puree, crispy swede,
single malt jus

Warm cured Loch Duart salmon - cucumber, pickle, dill, salmon caviar,
Champagne sauce

Venison pithivier - celeriac purée, caramelised Roscoff, cavolo nero, red cabbage,
venison and sloe gin jus

Cranachan - Honey and whisky panna cotta, raspberry jelly, salted oat crumb,
whisky gel, macerated raspberries

£49

“Slainte Mhath!”

*For details of all allergens, please ask a member of our team

Bookings only • Deposit required • Vegetarian menu available

