

BURNS NIGHT

Menu

*A modern celebration of
Scotland's larder and its bard*

£55pp

STARTER

Cullen Skink Croquette

Smoked haddock cream, charred leek, crispy potato

Whiskey-cured trout

Pickled cucumber, horseradish crème, dill oil

Heritage Beetroot & Chowdie Salad (vg)

Toasted oats, pickled walnut, honeyed vinaigrette

MAIN

Braised Venison shoulder

Burnt carrot purée, neeps, blackberry jus, crispy haggis crumb

Pan-seared Salmon

Clapshot brown butter & whisky sauce, sprouting broccoli

Barley & wild mushroom wellington (vg)

Caramelised onion purée, kale, whisky shallot jus

DESSERT

Dark chocolate & whisky mousse

Hazelnut praline, cocoa nib tuile

Sticky toffee pudding

Malt butterscotch sauce, vanilla ice cream

Rhubarb Cranachan (vg)

Vanilla cream, toasted oats, poached forced rhubarb

WHISKEY FLIGHT (+£15)

A tasting of three single malts to accompany your meal, served
alongside each course:

Glenfiddich 12yr - light & floral

Glenlivet 1824 - orchard fruit & honeyed malt

Laphroaig 10yr - smoky islay finish