



Burn's Night Supper

Starters

Cold Smoked Venison

Salt baked beets, asparagus and blackberry gel (GF)

Cullen Skink

Poached smoked haddock and potato soup (GF)

Heritage Tomato, Buffalo mozzarella and green bean salad

Basil Aioli and aged balsamic (GF)

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Haggis, neeps and tatties

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Mains

Slow roast Ox cheek

Parsnip puree, dauphinoise potatoes, baby vegetables and dark rich jus (GF)

Glazed Belly Pork

Black pudding and apple bon bon, mustard mash, crackling, baby vegetables and red wine jus

Portobello mushroom

Roast vegetables and tomato ragout, blue cheese and chestnut crumb, butternut puree, herb roasted new potatoes (VEA)

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Desserts

Cloutie pudding

Fresh berries and clotted cream

Cranachan

Whiskey-soaked raspberries, toasted oats, whipped cream, caramel sauce and honeycomb

Cheese and biscuits

Celery, grapes and chutney

All options are adaptable for dietary requirements

OUR MENU CONTAINS ALLERGENS. IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE,

PLEASE LET A MEMBER OF THE RESTAURANT TEAM KNOW UPON PLACING YOUR ORDER.