

BURNS NIGHT

Sat 25th Jan

Welcome with a wee dram to start

Starters

Chicken Liver Pate laced with Scotch whiskey,

served with salad leaves & chutney.
£7

Pork Belly Chunks,

Whiskey glazed & served with salad leaves.
£8

Camembert,

Oven baked till soft, with whiskey & walnut
glaze, served with sourdough.
£8

Desserts

Creme Brulee,

Whiskey infused & served with shortbread.
£8

Cloutie Dumplings,

Warmed & served with either hot custard
or vanilla ice cream.
£7

Cranachan Trifle,

Raspberries layered with toasted oats &
whiskey infused cream.
£7

Cheese Board,

with oatcakes & chutney.
£6

Mains

Haggis,

Served with honey roasted neeps & tatties
red cabbage & gravy.
£16

Vegetarian Haggis,

Served with honey roasted neeps & tatties
red cabbage & gravy.
£16

Venison Stew,

Slow cooked & served with cheese & chive
dumplings, mashed neeps & tatties
£19

Gammon, Eggs & Chips,

Whiskey & marmalade glazed gammon
With a brace of fried eggs, roasted tomatoes
& chunky chips.
£17

Burns Night Burger,

Whiskey glazed Aberdeen angus steak
burger, topped with haggis & black pudding.
Served with skinny fries & onion rings.
£18

