

Burns Night *Supper Menu*

*A Traditional Scottish Celebration – Celebrate with us as we Pipe
in the Haggis and Enjoy a Traditional Scottish Menu*

Starters

Cock-a-Leekie Soup GF* V

Leek and braised vegetable broth, served with crusty bread

Scottish Gravlax GF

Served with pickles and crostini

Beef & Whisky Arancini

With a horseradish cream

Main Course

Haggis, Neeps & Tatties GF

Scotland's national dish of spiced lamb and oats, served with a cream whisky sauce

Vegetarian Haggis V GF

A delicious blend of pulses, vegetables, and spices, served with neeps and tatties
and a cream whisky sauce

Smoked Cod Loin GF

Asparagus, dauphinoise potatoes with a rich white wine clam sauce

Ribeye Steak GF

With asparagus, triple cooked chips, roasted tomato and a rich port sauce (£7.50 supplement)

Desserts

Cranachan GF

Layered toasted oats, whisky whipped cream, raspberries

Double Chocolate Brûlée

Shortbread and strawberries

Date Sticky Toffee Pudding GF*

With toffee sauce, served with a choice of vanilla ice cream or custard