

BURNS NIGHT

3 COURSES FOR £24.95, 3 COURSES AND WHISKY PAIRING £34.95

STARTERS

Paired with our Glenfiddich IPA - fresh citrus and grapefruit notes cuts through creamy dishes and partners with fish perfectly.

SCOTTISH MUSSELS

White wine sauce, garlic, parsley, warm toasted bread

SMOKED SALMON

Whisky & thyme oatcakes, crispy capers, horseradish cream

POTATO & WATERCRESS SOUP (V)

Straw fries & warm bread

MAINS

Complemented by our Glenfiddich 15 year old - savoury notes, perfect to handle the spices and meatiness of game and haggis.

HAGGIS, NEEPS AND TATTIES[^]

Traditional Scottish dish of mutton and hearty oatmeal with aromatic mixed spices, served with creamy mashed swede, potatoes and gravy

BREAST OF GUINEA FOWL STUFFED WITH HAGGIS[^]

Beetroot & pumpkin seed hash, charred little gem, oyster mushrooms, jus

PORTOBELLO MUSHROOM, CHESTNUT, WALNUT & SPINACH WELLINGTON[^] (V)

Sautéed beech mushrooms, roast carrots & parsnips, onion gravy

DESSERTS

Partnered with our Glenfiddich 12 year old - light, fruity character and an edge of pear to perfectly complement classic crumbles and fresh red fruits.

CRANACHAN (V)

A traditional Scottish dessert made from smooth whipped cream, sweet honey, a dash of whisky, raspberries and golden toasted oats

BROWNS BURNS CRUMBLE (V)

Apple, cherry, almond and whisky crumble with vanilla ice cream

SALTED CARAMEL CHOCOLATE POT (V)

Shortbread biscuits