

BURNS NIGHT SPECIALS AT BROWNS

THREE COURSES 38

THREE COURSES WITH WHISKY PAIRINGS 55

STARTERS

Pair with Glenfiddich 12 year old, creamy with a smooth and mellow finish

PAN-SEARED SCALLOPS & PANCETTA

Cauliflower purée, Parmesan, gran reserva sherry vinaigrette

HAGGIS SCOTCH EGG

Haggis, sausage, Copper Maran egg, watercress & radish salad

SCOTTISH SMOKED SALMON & HORSERADISH CRÈME FRAICHE

Capers, lemon, toasted ciabatta

MAINS

Pair with Glenfiddich 15 year old, mellow, warm and spicy flavours

BALMORAL CHICKEN

Haggis stuffed grilled chicken breast, smoked bacon, whisky sauce, chive mash

HAGGIS, NEEPS & TATTIES

Aromatic mixed spices, creamy mashed swede, mashed potatoes, red wine jus

SEAFOOD STEW

Mussels, king prawns, heritage potatoes, baby spinach

16oz CHATEAUBRIAND FOR TWO (10 supplement)

Fries, onion rings, watercress and whisky sauce

DESSERTS

Pair with Balvenie 12 year old, a classic after-dinner malt with rich and complex character

CRANACHAN (V)

Smooth whipped cream, sweet honey, a dash of whisky, raspberries, golden toasted oats

STICKY TOFFEE PUDDING (V)

Bourbon vanilla ice cream, salted seed granola, brandy snap tuille

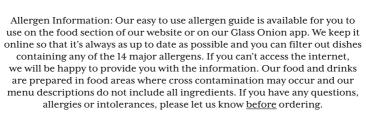
BRAMLEY APPLE & BLACKBERRY CRUMBLE (V)

Stem ginger ice cream





BURNS NIGHT SPECIALS



(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. Fish dishes may contain small bones. *= this dish contains alcohol.

All calories are correct at the time of menu print. Live nutrition information is available online.

All items are subject to availability.