

Burns Night Menu 25TH January 2018

Whisky cocktail

Haggis and black pudding croquettes with neeps
and tatties salad

Scottish smoked salmon terrine with avocado,
soft boiled quail's eggs, lemon dressing

Vegetable broth, bannock bread

Braised venison haunch, celeriac mash, poached
quince, bacon, chestnut mushrooms

Arbroath Smokie fish cakes, buttered curly kale,
grain mustard sauce

Pearl Barley, butternut squash and sage risotto
with parmesan crisp

Cranachan

Marmalade and whisky bread and butter pudding

Bramble posset

Coffee and shortbread

Available for lunch or dinner
£45 per person