



Burns Night

Join us for a memorable night of celebration paying homage to the poetry and humour of Robert Burns, including a warming welcome drink of spiced cider and traditional piping of the haggis. Slàinte mhath!

Starters

Lamb Scotch broth with winter root vegetables (Vegetarian available)

Haggis scotch egg with Sheppy's cider, apple ketchup and cornichon

Salmon gravadlax, beetroot tartare and micro cress (GF)

Mains

Grilled venison steak, haggis, neeps and tatties with apple cider juniper jus

Balmoral chicken with haggis, neeps and tatties and oyster mushrooms

Vegetarian haggis, neeps and tatties with cranberry jus (V, GF)

All served with heritage carrots

Dessert

Scottish tipsy laird trifle

Lemon posset, burnt meringue topping and shortbread (GF available)

Cheese board (£3.25 per person supplement)

£70.00 per person

If you have any allergies or intolerances please do let our team know when you book.

GF Gluten Free, DF Dairy Free, VE Vegan, V Vegetarian, --* available on request

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY DIETARY REQUIREMENTS