



2 Courses
£21.95

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£26.95

BURNS NIGHT

Sunday 25th January 6-9pm

S T A R T E R S

CULLEN SKINK (GF)

A rich and creamy traditional Scottish soup made with smoked haddock. Served with toasted bread and butter.

SCOTTISH CHEDDAR & OATCAKES (V)

A generous serving of mature Scottish cheddar served with traditional oatcakes and a whisky-laced chutney.

CRISPY BELLY PORK

Served with a haggis bon bon.

M A I N S

HAGGIS, NEEPS AND TATTIES

Traditional haggis served alongside carrot & swede mash and fluffy mashed potatoes, finished with a whisky and red wine sauce.

BRAISED HAM HOCK

Tender braised ham hock served with buttered kale and savoy cabbage, horseradish mash, and apple gravy.

CHICKEN SUPREME

Succulent chicken supreme served with mash, kale, wild mushrooms, and a rich baby onion gravy.

BURNS SPECIAL VEGETABLE PIE (V)

A comforting vegetable pie served with honey-roasted root vegetables, chips, and onion gravy.

D E S S E R T S

CRANACHAN (GF)

A classic Scottish dessert combining crushed meringue, cream, oats, fruit and whiskey.

SALTED CARAMEL & APPLE CRUMBLE

A warm salted caramel crumble and apple crumble served with your choice of custard or cream.

CHOCOLATE BREAD & BUTTER PUDDING

A warm and comforting chocolate bread and butter pudding, baked until rich and indulgent.