

BURNS NIGHT

MENU

TWO/THREE COURSE £35/£40

STARTERS

Cullen Skink, grilled sourdough

Haggis Scotch egg with spiced tomato chutney

Smoked Salmon with Glasgow potato cake & a slow poached egg

Veggie Haggis Scotch egg with spiced tomato chutney

MAINS

Haggis with neeps & tatties & peppercorn sauce

Vegetarian haggis with neeps & tatties & red wine gravy

Tea & hop smoked haddock & leek fishcake, spinach, poached egg, Hollandaise

Braised venison faggots served with Clapshot mash, roasted root vegetables & a red currant gravy

PUDDINGS

Cranachan, Plant based option available

Marmalade & whisky bread & butter pudding with vanilla ice cream

Chocolate Orange Brulee