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# Burns night

12 - 3pm

## STARTERS

Cullen skink – smoked fish soup, leek and potatoes (GF)

OR

Whiskey cured salmon gravadlax, cucumber and vanilla (GF)

## MAINS

Traditional Haggis, served with neeps and tatties and a whiskey cream sauce

OR

Steamed Scottish beef suet pudding, wild mushrooms and clapshot

## DESSERTS

Cranachan – raspberries, Chantilly cream, oats and Scottish whiskey (N)

OR

Cloutie dumplings served with whiskey custard (N)

Two courses 19.50

Three courses 24.00

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(V) Vegetarian | (N) Nut | (GF) Gluten Free

Please advise our staff of any allergies or special dietary requirements.

Food is prepared in a traditional kitchen and may contain traces of nuts.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens.