



BRUNS NIGHT MENU

Saturday 25th January 2025

£38 per head

Piper and addressing of Haggis at 8pm
All guests will receive a wee dram for the toast.

STARTER

Chargrilled butterflied langoustines, garlic butter, soughdough. D/G/GFS/DFS
Smoked salmon, fennel and apple salad, dill mayonnaise, oat cakes. D/GF/GFS
Vegan Cullen Skink, roasted leek oil, toasted hazelnuts, soughdough. VG/G/N/GFS

MAIN

Haggis, neeps and tatties, whiskey cream sauce. D/G/DFS
Vegetarian haggis, neeps and tatties, whiskey cream sauce. VG/D/G/DFS
Fillet of hake, mussel beurre blanc, mashed potato, tenderstem broccoli. D/GF/SF

DESSERT

Vanilla pannacotta, drunken raspberry compote, oat and hazelnut crumb. V/GF
Cranachan. D/GF/DFS
Chocolate and Drambuie mousse served with a shortbread round. D/GF

PLEASE MAKE US AWARE OF ANY ALLERGIES

G = Contains gluten. D = Contains Dairy. GFS/DFS = Gluten free/Dairy free substitution available.
GF = Gluten Free. SF = Contains shellfish. V = Vegetarian. VG = Vegan. M = Mustard. N = Contains nuts.