



## BURNS SUPPER MENU

Thursday 25th January 2024

**3 courses 35.00**

### STARTERS

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Venison carpaccio, pickled carrot ribbons, toasted almonds, watercress NGCI

Smoked salmon mousse, sourdough toast, cucumber ribbons, lemon zest \*NGCI

Tattie soup, farmhouse bloomer \*NGCI VE

### MAINS

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Smoked haddock fishcake, served with creamed leeks and chives

Haggis pie topped with neeps and tatties, served with a whisky sauce NGCI

Lentil and mushroom haggis pie topped with neeps and tatties NGCI VE

Scottish beef stew and dumplings

### PUDDINGS

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Marmalade bread and butter pudding, served with Drambuie custard

Baked raspberry and bramble trifle

Isle of Mull cheddar, served with quince jelly, oatcakes, and celery \*NGCI

For ALL allergies and intolerances, please speak to your server about our pink plate policy.

V= Vegetarian    VE = Vegan    \*VE = Can be adapted to be suitable for vegans

NGCI = Uses non-gluten containing ingredients

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