

BURNS NIGHT

*Fair fa' your honest, sonsie face,
Great chieftain o the puddin'-race!
Aboon them a' ye tak your place,
Painch, tripe, or thairm:
Weel are ye wordy o' a grace
As lang's my arm.*

For the table

- Loch Fyne Oyster, samphire, Nyetimber | £6.00
- Lammermuir cheese fondue croquettes, truffles | £5.50
- Neeps & tatties scotch egg, smoked onion ketchup | £5.00
- Haggis scotch egg, smoked onion ketchup | £5.00
- Haggis sausage roll, beer mustard | £4.50
- Sourdough, pork crackling butter / sea herb butter | £4.00



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Three courses plus whisky £45

(£35 without whisky)

Starters

Smoked haddock Cullen Skink, sea purslane, dill oil
Scotch broth, barley, lovage

Seared scallops, smoked mackerel & fennel cream, burnt leeks
Ham hock, haggis & prunes terrine, celeriac remoulade, sourdough

Mains

Haggis, neeps & tatties

Vegan neeps & tatties

Nduja Scottish mussels, samphire, chips

Chicken supreme, salsify puree, mushroom crunch, lardons, whiskey jus

Puddings

Raspberry Cranachan

Sticky toffee pudding, stout braised dates, brandy butter ice cream

Deep fried Mars bar sundae

