

BURNS MENU

3 COURSES - 22.95 PER PERSON

STARTERS - 5.45 EACH

BLACK PUDDING & SAUSAGE ROLL

Puff pastry topped with fennel seeds with Piccalilli

SCOTCH BROTH (VE)

Pearl barley & vegetable broth, crispy kale, toasted seeds, olive oil and crusty bread

SMOKED SALMON (NGA)

Potato pancakes, rocket, horseradish sour cream and a wedge of lemon



MAINS - 13.95 EACH

TRADITIONAL HAGGIS

Neeps & tatties and creamy whisky sauce

SLOW BRAISED BEEF (NGA)

Buttered mash, seasonal vegetables and red wine jus

ARBROATH SMOKIE FISHCAKE

Smoked haddock & mackerel fishcake, baby potatoes, buttered spinach and a lemon butter sauce

MUSHROOM & QUINOA HAGGIS (VE) (NGA)

Neeps & tatties and red wine gravy

DESSERTS - 6.45 EACH

WEE DRAM WAFFLE (V)

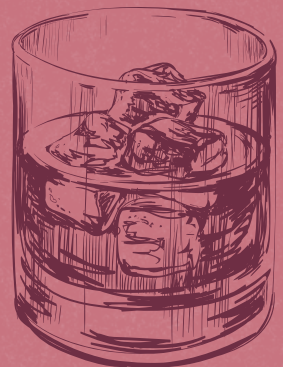
Waffle topped with whipped cream, vanilla ice cream, whisky, honey, raspberries and toasted oat crumb

CRANACHAN (V)

Toasted oats, whisky & honey infused whipped cream, raspberries and mint

STICKY TOFFEE PUDDING (V) (NGA)

Whisky & honey infused whipped cream



V- Suitable for vegetarians. VE- Suitable for vegans. NGA- Non-gluten option available. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Adults need around 2000 kcal a day. Allergen Information. Non-gluten menu is available upon request. If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. Menu descriptions do not contain all ingredients. Our fryers are used to cook different products so we cannot guarantee total absence of animal products or allergens. A full list of allergens in each dish is available for your peace of mind. All prices include VAT.