



# Burns NIGHT

## M E N U

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### *Atholl Brose*

ATHOLL BROSE IS A CREAM LIQUEUR THAT OUR CHEF, STUART, MAKES USING SCOTCH WHISKY, HONEY, OATS AND CREAM. DATING BACK TO THE 15TH CENTURY, THIS LIQUEUR IS NAMED AFTER THE 1ST EARL OF ATHOLL WHO SUPPRESSED THE HIGHLAND REBELLION IN 1475 BY SPIKING THE REBEL LEADERS WELL WITH ATHOLL BROSE, LEADING TO AN INEBRIATED ENEMY AND THE REBEL LEADERS CAPTURE.

#### **AMUSE**

'SLOMERS' BLACK PUDDING ON A CARROT AND CUMIN PUREE WITH A FRIED QUAILS EGG

#### **STARTER**

SEARED SCOTTISH MACKEREL WITH WATERCRESS AND A HOMEMADE WHISKY AND ORANGE DRESSING

#### **SOUP**

CULLEN SKINK, A RICH AND CREAMY FISH SOUP MADE WITH SMOKED HADDOCK, POTATOES AND ONIONS, SERVED WITH HOMEMADE SODA BREAD AND BUTTER

#### **MAIN**

TRADITIONAL HAGGIS, NEEPS AND TATTIES WITH A RICH BEEF GRAVY

#### **DESSERT**

DUNDEE CAKE WITH CRANACHAN AND STICKY 'GLAYVA' SAUCE

A L L E R G E N S | (V) VEGETARIAN | (VE) VEGAN | (GF) GLUTEN FREE

ALL OF OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, GLUTEN AND OTHER FOOD ALLERGENS ARE PRESENT. IF YOU HAVE A FOOD ALLERGEN OR INTOLERANCE PLEASE LET US KNOW IN ADVANCE. FISH DISHES MAY CONTAIN BONES.