



Burns Night Menu

5 Courses for £59.95 per person

£79.95 per person includes a matching Whisky flight

Amuse-bouche

Queen of Scott's tartare

Scallop & oyster tartare, crab and lobster cream, sea herbs (GF)

To Start

Mull of Kintyre Cheddar soufflé

Smoked beetroot, whisky poached shallot petals & red veined sorrel (V)

Crispy haggis in duck fat brioche

Tarragon poached rhubarb and fried duck egg

Balvenie single malt cured salmon

Sorrel crème fraîche, Scotch pancake (GF*)

Main Courses

Whisky glazed short rib of Scotch beef

Crispy haggis, potato terrine, leek purée & juniper berry jus (GF*)

(£.5 supplement)

North Atlantic cod cheeks roasted in a seaweed butter

Crushed marrow fat peas, triple cooked beef dripping chips, tartare hollandaise & "samphire scraps" (GF)

Smoked root vegetable crumble



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Pre-dessert

Hendricks G&T

Hendricks cured cucumber, lemon sorbet, Double Dutch tonic (GF) (VE)

Puddings

'DOP' Glaswegian chocolate

Deep fried mini mars bar, chocolate brownie, vanilla ice cream (V)

Cranachan, Scotch oats toasted in heather honey

Drambuie soaked sponge, raspberry sorbet and soft whipped cream (V)

Sticky date pudding

Caramelised heather honey oat crumble, salted caramel ice cream (GF*)

ALLERGENS, INTOLERANCES & DIETARY INFORMATION

(V) = Vegetarian dish (VE) = Vegan dish (GF) = Uses non-gluten containing ingredients (NGCI)
(GF*) = Can be adapted to use non-gluten containing ingredients

Please speak to your server about ANT allergens or intolerances.