



Gastronomic Series

Burns night supper
with Scottish piper
Cameron Brownlie

Saturday 25th January 2020
Six course tasting menu £32pp

Cullen skink

(smoked haddock, whisky & potato soup)

Haggis, neeps & tatties

Drambuie cream sauce

Slow braised ox cheek

thyme fondant potato, savoy cabbage, roast parsnips, red wine jus

Cranachan

caramelised oats, whisky soaked raspberries

Mull of kintyre cheddar & Strathdon blue

Scottish oat cakes, homemade chutney

Coffee with homemade shortbread

If you have a food allergy please inform us before you order so a manager can advise you accordingly.
Useful note: many of the dishes can be made gluten free with small adjustments.