

Burns Night Menu

Monday 26th January 2026



STARTERS

Cock-a-leekie Soup
rustic bread

Assiette of Scottish Salmon
-smoked salmon, whiskey cured salmon, salmon mousse

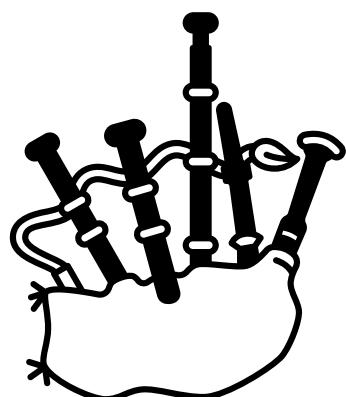
Venison Carpaccio
parmesean and rocket

MAINS

Traditional Haggis
neeps and tatties with whiskey cream sauce

Balmoral Chicken
dauphinoise potato, winter greens with peppercorn sauce

Pan Fried Scottish Salmon
rosti potato, spinach, samphire and crayfish beurre blanc

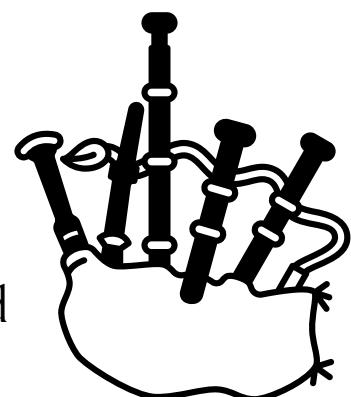


DESSERTS

Cranachan
shortbread

Clootie Pudding
served with a wee dram and custard

Scottish Artisan Cheeseboard
chutney and oatcakes



2 Courses - £29.50

3 Courses - £34.50