



# burns night

£25.95pp

## STARTERS

### LEEK & TATTIE SOUP (V)\*

crispy leeks, toasted seeds, olive oil with crusty bread & butter

### SCOTCH EGG

haggis, black pudding, pork scotch egg

### MCMULLEN'S BEER CURED SMOKED SALMON

caper, tomato, cucumber & rocket salad, lemon, black pepper

## HAGGIS AS A 2<sup>ND</sup> COURSE *also available as a main*

haggis, neeps, tatties

## MAINS

### HAM & HADDIE PIE\*

smoked haddock & shredded ham baked in cream sauce glazed with Cheddar mash

### SLOW BRAISED BEEF\*

buttery mash, glazed vegetables, red wine sauce

### ARBROATH SMOKIE FISH CAKE\*

parsley new potatoes, buttered spinach, chive & white wine cream sauce

### RUMBLEDETHUMPS (V)\*

pan fried bubble & squeak cake, slow roast tomatoes, roast gravy

## DESSERTS

### BURNT CREAM (V)\*

vanilla crème brûlée with caramelised sugar topping, shortbread biscuits

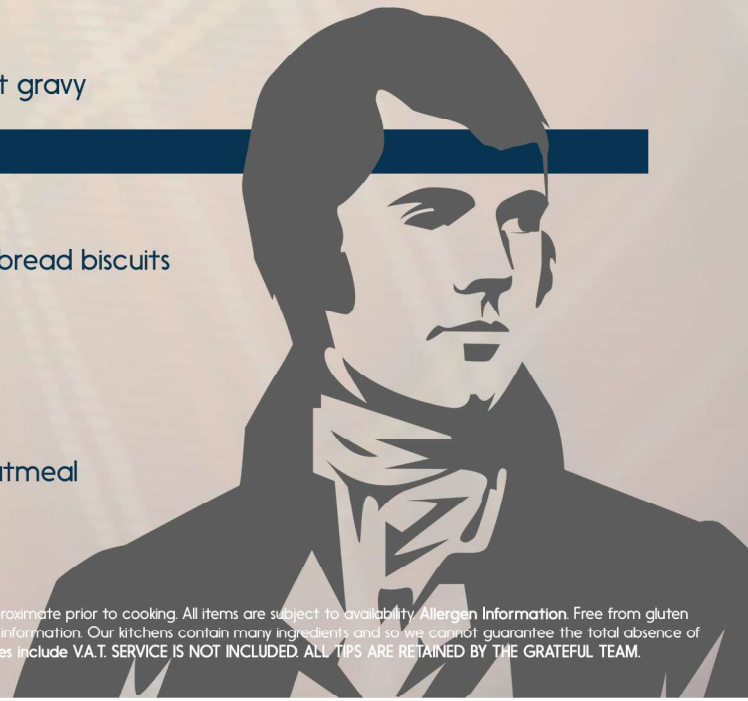
### APPLE PIE (V)

custard ice cream

### CRANACHAN (V)

whipped cream, whisky, honey, fresh raspberries, toasted oatmeal

\*non-gluten option available



(V) Suitable for vegetarians. (VE) Suitable for vegans. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Allergen Information: Free from 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. A full list of allergens in each dish is available for your peace of mind. All prices include V.A.T. SERVICE IS NOT INCLUDED. ALL TIPS ARE RETAINED BY THE GRATEFUL TEAM.