

# BURNS MENU 2020

IN ASSOCIATION WITH  
 ANNANDALE  
DISTILLERY

£29.75

## FIRST COURSE

Cock-a-leekie soup  
*crispy bacon & toasted pearly barley*

Citrus-cured salmon gravadlax  
*pickled heritage beetroot & fresh horseradish*

## MAIN COURSE

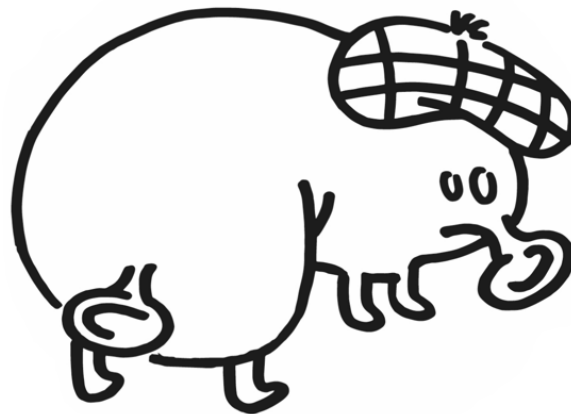
Roast Dumfriesshire Blackface haggis  
*bashed neeps & tatties*

## PUDDING

Iced rhubarb cranachan parfait  
*honey & toasted oats*

Dundee cake,  
*coffee & caramel sauce*

Scottish cheese selection  
*celery, grapes and oat cakes*  
*(supplement £5)*



# BURNS MENU 2020



£49.50

## FIRST COURSE

Dunkeld Scottish oak smoked salmon,  
*multiple award-winning salmon from the Scottish Highlands*

Tartare of Highland Buccleuch beef,  
*toasted rye, sorrel & soft-boiled quail egg*

Citrus cured salmon gravadlax,  
*pickled heritage beetroot & fresh horseradish*

Cock-a-leekie soup,  
*crispy bacon & toasted pearly barley*

Salad of roasted heritage beetroot and shaved Scottish goats' cheese,  
*toasted pine nuts, endive, citrus and cold pressed olive oil dressing*

## MIDDLE COURSE

Mini Roast Dumfriesshire blackface haggis,  
*Bashed neeps & tatties*

*A noggin of Isle of Arran Single Malt Whisky*

## MAIN COURSE

Slow braised Scottish beef cheek,  
*roasted parsnip purée, caramelised baby onions*

12oz Highland grazed prime rib-eye steak,  
*thick cut chips, sauté greens, green peppercorn sauce*  
*(supplement £10)*

Roasted fillet of halibut,  
*risotto of aged parmesan and soft herbs, lobster cream sauce*

Slow braised shoulder of wild Highland red deer and wild Scottish chanterelle mushroom pie,  
*celeriac purée, glazed carrots, toasted juniper liquor*

Wild Scottish winter mushroom and foraged herb tagliatelle,  
*aged parmesan & shaved truffle*

## PUDDING

Iced rhubarb cranachan parfait,  
*honey & toasted oats*

Dundee cake  
*coffee & caramel sauce*

Scottish cheese selection,  
*celery, grapes and oat cakes*  
*(supplement £5)*