

BURNS NIGHT DINNER 2019

IN ASSOCIATION WITH

£49.50



ANNANDALE
DISTILLERY

Fine Scottish smoked salmon
horseradish, lemon, St John Bakery sourdough

Potted foie gras & chicken liver parfait
whisky chutney, pickles, toast

Ayrshire goats cheese dumplings
Jerusalem artichokes, Périgord black truffles

Mini roast Dumfriesshire Blackface haggis
mashed potatoes, bashed neeps
25ml noggin of Annandale whisky
(supplement 5)

Long braised Highland red deer & mushroom pie
celeriac purée, glazed carrots, toasted juniper liquor

Cullen skink
traditional smoked haddock & leek chowder, confit egg yolk

Salt baked celeriac & beetroots
herb green sauce, cold pressed olive oil

Cranachan
whisky marinated raspberries, toasted oats, honeycomb

Honey, ginger & almond parfait
macerated cherries

Selection of British farmhouse cheese
served with oatcakes & heather honey *(supplement 3)*

Coffee, shortbread, whisky truffles

BURNS NIGHT DINNER 2019

IN ASSOCIATION WITH



ANNANDALE
DISTILLERY

£32.50

Fine Scottish smoked salmon
horseradish, lemon, St John Bakery sourdough

Potted foie gras & chicken liver parfait
whisky chutney, pickles, toast



Mini roast Dumfriesshire Blackface haggis
mashed potatoes, bashed neeps
25ml noggin of Annandale whisky

(supplement 5)



Cranachan
whisky marinated raspberries,
toasted oats, honeycomb

Honey, ginger & almond parfait
macerated cherries

Dietary & vegetarian options will be available on request