

BURNS MENU 2020

£47.50

FIRST COURSE

Arbroath smokie, leek & potato chowder
chive sour cream

Pressed terrine of Highland pheasant, rabbit & ham hock
pickled cranberries, caramelised apple

Dunkeld classic Scottish oak smoked salmon
shallots, capers, chives & lemon

Roast squash & bulgur wheat salad (v)
lemon, heather honey & mustard dressing

Seared hand-dived Scottish king scallop
crispy slow cooked pork belly, Stornoway black pudding, celeriac and apple purée (supplement 3)

MIDDLE COURSE

Mini roast Blackface haggis,
mashed potatoes, bashed neeps

MAIN COURSE

Slow cooked wild venison & mushroom pie
claret braised venison haunch, short crust pastry, winter brassicas

Roasted sirloin of Buccleuch estate dry aged beef
Brussels tops, braised oxtail, whisky gravy (supplement 5)

Chestnut, mushroom, lentil & goats' cheese Wellington (v)
winter brassicas, roasted pepper dressing

Roasted Orkney salmon
braised lentils, cockles & salsa verde

Cullen skink fishcake
smoked haddock, creamed leeks, foraged seaweed

PUDDING

Highland heather honey baked cheesecake
meringue, whisky marinated oranges

Valrhona dark chocolate & fudge tablet pavé
70% dark chocolate sauce, salted hazelnuts

Iced cranachan parfait
whisky marinated raspberries, Hobnobs

Steamed cloutie dumpling
Drambuie custard

Selection of three artisan Scottish cheeses
served with oatcakes & heather honey (supplement 3)