

Burns Night Celebration Dinner

Saturday 24th January, £69

Rusty Nail Cocktail

Canapés; Venison carpaccio, pickled shallots, baby watercress;
Haggis and neeps croquette;
Cullen skink fishcake with burnt leek aioli

Whisky cured smoked salmon, beetroot aioli, mustard leaves

Balmoral chicken ballotine, salt-baked neeps, Rumbledethumps mash, whisky jus

Steamed heather honey sponge pudding, raspberry cranachan ripple ice cream

Scottish cheese plate from Rennet & Rind, bannock, celery, grapes, quince jelly

OPTIONAL WHISKY FLIGHTS;

Smoky & Peaty: *Compass Box, Peat Monster; Finlaggan Cask Strength; Tomintoul*

Smooth: *The Deveron, 12 Yr; Glenfiddich Experimental; Linkwood, 12 Yr*

Around The World: *Cotswolds Single Malt; Paul John, Brilliance; Hakushu Reserve*

Please make the team aware of any allergies or dietary requirements.

A discretionary 10% service charge will be added to your final bill, all of which is shared amongst the team.