



# BURNS NIGHT

SATURDAY 24 JAN 2026

ARRIVAL 7PM

*Curried smoked haddock and chive risotto fritters*

*Cock-a-leekie broth, rich chicken velouté with poached leeks,  
potatoes, macerated prunes*

*Haggis crofters pie, slow cooked haggis and Aberdeen angus beef mince  
topped with creamed potato and buttery neeps, with cavolo nero and kale*

*Cranachan trifle, Whisky soaked oat vanilla sponge,  
layered with raspberries, golden syrup vanilla whisky oat mascarpone,  
topped with crunchy oat flapjack pieces*

**VEGETARIAN MENU AVAILABLE**

£45 per person

• **BOOKING ESSENTIAL** •

**ASK YOUR BARISTA FOR MORE DETAILS**