



Burns Night

Seared Orkney scallops, cauliflower puree, black pudding crumb, sherry
caramel

Crispy pheasant samosas, frisée lettuce, pickled mustard, creamed
horseradish, crispy potatoes

Leek & potato soup, crispy onions, burnt leek ash, poppy seed roll

Dalmore 12year old/Highland



Roast loin of Facombe venison, Haggis bon bon, 'tattie' terrine roast
'neeps' whisky & ginger sauce

Scottish Gigha halibut, leek & potato chowder, smoked haddock
croquette, herb oil

Potato and celeriac gratin, carrot & swede mash, confit shallots, shallot
puree & crispy onions

Laphroaig 10year old/Islay



Warm treacle tart, salted caramel sauce, whisky cream, pickled
blackberries

'Cranachan', Slow cooked oats, Chantilly cream, raspberry coulis & sorbet
Isle of Mull cheddar, pear chutney, oatcakes

Balvenie 12year old/Speyside

£45per person/£55 with Whisky pairing

