

Burns Night

Saturday 24th January 2026

Smoked haddock and chive fishcakes

Scotland's traditional smoked haddock with leek, potato & chive in a Scottish pattie coated in breadcrumbs **V**

Vegan scotch Broth

A hearty soup of Scottish vegetables **V VG DF GF**

Scottish crumpets

topped with smoked bacon and cheddar



Balmoral chicken and rumblethumps

The traditional chicken dish stuffed with haggis served with a wee dram of our favourite Scotch served with seasonal greens

Haggis, Neeps and Tatties

Traditional Burns fayre served with whisky sauce **V VG**



Cranachan

Traditional Scottish dessert made with raspberries, cream and Scottish oats & whisky **V**

Heather and honey sponge

A hearty pud, perfect for the Scot's winter weather served with drambui cream **V GF DF**

Tipsy laid

A traditional scottish dessert- modern take on a trifle. A drambui-infused sponge, custard, topped with cream, raspberries and flaked almonds.



£30pp. £10 deposit. Booking required

Arrival 6:30 for 7pm start. Food choices must be with us by Wed 14th

Please inform us if you have any dietary requirements (GF DF

V VG/ allergies. Thank you