



BURNS NIGHT MENU

2 Courses for £13.50

3 Courses for £16.50

STARTERS

Cock-a-leekie soup with salt & pepper pastry lid **V**

Smoked mackerel pate w/ homemade bannocks

Borders venison loin with apple & bramble salad and Glayva Syrup

MAINS

Hake fillet with Cullen skink broth

Chicken supreme filled with Haggis, rumbledethumps & drambuie cream

Pearl barley, leek & broad bean risotto, with Lanark blue **V**

DESSERTS

Marmalade & whisky steam pudding with custard

Typsy laird

Scottish cheeseboard & oatcakes

Please inform staff of any allergies. V = vegetarian |

VF = vegan friendly | GF = gluten free