

BURNS NIGHT

2 COURSES £12 3 COURSES £16

WHISKY FLIGHT

3 X 25ML WHISKY FLIGHT £5

Balvenie Doublewood 12YO
Talisker Skye
Singleton Dufftown Spey Cascade

When purchased with the 2 or 3 course menu

STARTERS

SMOKED SCOTTISH SALMON

Served with Scottish oatcakes and chive sour cream.

SCOTCH BROTH (V)

Served with farmhouse bread and butter.

MAINS

HAGGIS, NEEPS & TATTIES

Traditional Scottish dish of mutton and hearty oatmeal with aromatic mixed spices, served with creamy mashed swede, potatoes and gravy.

BALMORAL CHICKEN

Grilled chicken breast, rich haggis and bacon with a whisky sauce.
Served with creamy mashed potato and seasonal greens.

POTATO, SPINACH AND SMOKED CHEDDAR PIE (V)

Encased in a vegetarian suet and puff pastry lid served with mashed potato, seasonal greens and honey-roasted carrots.

PUDDINGS

CRANACHAN (V)

A traditional Scottish dessert made from smooth whipped cream, sweet honey, a dash of whisky, raspberries and golden toasted oats.

STICKY TOFFEE PUDDING (V)

Served with vanilla pod ice cream.



All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available upon request. Dishes containing fish may contain small bones. *Contains alcohol or uses alcohol as part of the cooking process; please ask a member of staff for further information. A discretionary service charge of 10% will be added to parties of 6 or more. (V) = made with vegetarian ingredients; however, some of our preparation and cooking methods could affect this.