



ADDRESS TO A HAGGIS, 1786

Fair fa' your honest, sonsie face,
Great chieftain o the puddin'-race!
Aboon them a' ye tak your place,
Painch, tripe, or thairm:
Weel are ye worthy o' a grace
As lang's my arm.

The groaning trencher there ye fill,
Your hurdies like a distant hill,
Your pin wad help to mend a mill
In time o need,
While thro your pores the dews distil
Like amber bead.

His knife see rustic Labour dight,
An cut you up wi ready slight,
Trenching your gushing entrails bright,
Like onie ditch;
And then, O what a glorious sight,
Warm-reekin, rich!

Then, horn for horn, they stretch an strive:
Deil tak the hindmost, on they drive,
Till a' their weel-swail'd kytes belyve
Are bent like drums;
The auld Guidman, maist like to rive,
'Bethankit' hums.

Is there that owre his French ragout,
Or olio that wad staw a sow,
Or fricassee wad mak her spew
Wi perfect scunner,
Looks down wi sneering, scornfu view
On sic a dinner?

Poor devil! see him owre his trash,
As feckless as a wither'd rash,
His spindle shank a guid whip-lash,
His nieve a nit;
Thro bloody flood or field to dash,
O how unfit!

But mark the Rustic, haggis-fed,
The trembling earth resounds his tread,
Clap in his walie nieve a blade,
He'll make it whistle;
An legs an arms, an heads will sned,
Like taps o thrissle.

Ye Pow'rs, wha mak mankind your care,
And dish them out their bill o fare,
Auld Scotland wants nae skinking ware
That jaups in luggies:
But, if ye wish her gratefu prayer,
Gie her a Haggis

Allergens

Our easy-to-use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens.

If you can't access the internet, we will be happy to provide you with the information.

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know [before](#) ordering.

Our fish dishes may contain small bones. *Contains nuts. †Contains alcohol. (v) = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. (ve) = made with vegan ingredients; however, some of our preparation and cooking methods could affect this. If you require more information, please ask your server. All items are subject to availability. Weights stated are approximate uncooked weights. Where table service is offered, a discretionary service charge of 10% may be added.

52624/INC/KEYDATE/1X

NICHOLSON'S
ALE & GIN
ESTABLISHMENTS
SINCE 1873

BURNS NIGHT SUPPER

21ST - 25TH JANUARY

£31.00

3 COURSES WITH A WHISKEY FLIGHT

BOOK YOUR EVENING WITH US

WWW.NICHOLSONSPUBS.CO.UK

Robert Burns (or Rabbie, as he was known) is Scotland's most famous poet. The anniversary of his birthday is celebrated across the world, not just in Scotland.

It is a unique legacy. No other poet is fêted across the world on his birthday and it is spontaneous – nobody writes the rules, or organises the speakers, or sets the tone. The Burns celebration is open to all.

The celebrations can involve a highly ceremonial Burns Night Supper or just a dram of Singleton of Dufftown Spey Cascade Whisky.

Burns night is about celebrating the life of a very famous, influential Scotsman and so, ensuring celebrations are traditionally Scottish is essential.

Our two or three course supper is a celebration of Scottish food and drink. There's haggis for traditionalists and adventurers, plus a feast of choice for everyone else.



BURNS NIGHT

3 COURSES WITH A WHISKEY FLIGHT • £31.00

2 COURSES • £17.00 3 COURSES • £21.00

WHISKY FLIGHT • £10

3 X 25ML

Laphroaig 10 Year Old • Highland Park 12 Year Old • Johnnie Walker Black

STARTERS

SMOKED SCOTTISH SALMON

Served with Scottish oatcakes with sour cream.

VEGETABLE SCOTCH BROTH (v)

Served with farmhouse bread and butter.

MAINS

HAGGIS, NEEPS & TATTIES

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

BALMORAL CHICKEN

Chicken breast filled with haggis and wrapped in smoked bacon. Served with creamy mashed potato, seasonal greens, glazed Chantenay carrots and a rich whisky sauce.

CROFTER'S PIE

Traditional Scottish dish of slow-cooked pulled lamb in a rich red wine sauce topped with haggis mash, served with steamed greens and glazed Chantenay carrots.

LENTIL COTTAGE PIE* (ve)

Puy lentil and vegetables, topped with carrot and sweet potato mash. Served with long stem broccoli.

PUDDINGS

CRANACHAN (v)

Traditional Scottish dessert of smooth whipped cream, sweet honey, a dash of whisky, raspberries and golden toasted oats.

STICKY TOFFEE PUDDING (v)

Served with your choice of vanilla pod ice cream or creamy custard.

RECOMMENDED DRINKS PAIRINGS

Enjoy a Johnnie Walker Black Highball as the perfect accompaniment to your meal

JOHNNIE & GINGER

Johnnie Walker Black with a Fevertree Refreshingly Light Ginger Ale

JOHNNIE & LEMON

Johnnie Walker Black, lemonade & lemon