



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-swallow'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

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. * = this dish contains alcohol.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients; however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. Where table service is offered, a discretionary service charge of 10% may be added. Over 18s only. All items are subject to availability.



BURNS NIGHT SUPPER

FRIDAY 20TH -
WEDNESDAY 25TH JANUARY

3 COURSES WITH
A WHISKY FLIGHT

£33.50

BOOK NOW

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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 a Whisky Highball.

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

2 COURSES £29.50 | 3 COURSES £33.50

WHISKY FLIGHT

3 X 25ML

Johnnie Walker Red Label | Talisker Skye | Monkey Shoulder
(Spicy) (Smoky) (Sweet)

STARTERS

SMOKED SCOTTISH SALMON

Served on sourdough bread with horseradish cream & pickled pink onions.

VEGETABLE SCOTCH BROTH (V)

Served with farmhouse bread and butter.

MAINS

HAGGIS, NEEPS & TATTIES

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

BALMORAL CHICKEN

Grilled chicken breast, haggis and smoked back bacon with a whisky sauce.
Served with creamy mash, seasonal greens and roast carrots.

CROFTER'S PIE*

Pulled lamb topped with haggis mash. Served with seasonal greens and roast carrots.

PUY LENTIL & VEGETABLE COTTAGE PIE* (VE)

Topped with carrot and sweet potato mash.
Served with long stem broccoli and roast carrots.

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)

With a choice of bourbon vanilla ice cream, fresh cream or custard.

RECOMMENDED DRINKS PAIRINGS

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

JOHNNIE & GINGER
Johnnie Walker Black, Fever-Tree
Refreshingly Light Ginger Ale

JOHNNIE & LEMON
Johnnie Walker Black,
lemonade & lemon