



BURNS NIGHT TASTING MENU

£75PP

**BEETROOT MARINATED CHALK STREAM TROUT,
HERB CRÈME FRAICHE, RYE BREAD**

***2024 LA COSTE 'ROSÉ D'UNE NUIT', COTEAUX D'AIX-EN-PROVENCE,
FRANCE***

"CULLEN SKINK" LEEK & HADDOCK SOUP, CHIVES

2024 PECORINO 'LE MERLETTAIE', OFFIDA, CIÙ CIÙ, MARCHE, ITALY

HAGGIS, NEEPS & TATTIES

2021 HACIENDA GRIMON, RIOJA CRIANZA, SPAIN

ISLE OF MULL CHEDDAR

OAT CAKES & QUINCE JELLY

***2019 LATE BOTTLE VINTAGE, QUINTA DE LA ROSA, DUORO VALLEY,
PORTUGAL***

RASPBERRY CRANACHAN

***NV PINEAU DES CHARENTES RASTIGNAC, CHÂTEAU DES PLASSONS,
CHARENTE-MARITIME, FRANCE***

SCOTTISH FUDGE, SERVED WITH COFFEE

ADD WINE PAIRING - £40PP

Please let the manager know of any allergies or dietary requirements.

An optional gratuity of 14% will be added to your bill