

Burns Night Dinner

25th January 2026

Gin cured chalk stream trout, Oscietra Caviar, oat bread

“ Cullen skink”, Scottish langoustine

Rump of lamb, haggis, Celeriac, Whiskey caramel

Bonnington Linn, Cranberry

Tipsy Laird

Coffee & Petit Fours

£105

Classic Wine Pairing - £70

Sommelier Wine Pairing - £95