

## ***Burns Night Dinner***

25<sup>th</sup> 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

Topsy Laird

Coffee & Petit Fours

£105

Classic Wine Pairing - £70

Sommelier Wine Pairing - £95

Please let the manager know of any allergies or dietary requirements