Burns Night Dinner

25th January 2027

Gin cured chalk stream trout, Oscietra Caviar, oat bread

‘’ Cullen skink”, Scottish langoustine

Rump of lamb, haggis, Celeriac, Whiskey caramel

Corra Linn, Cranberry

Tipsy Laird

Coffee & Petit Fours

£110

Whisky pairing £65
Classic Wine Pairing - £70
Sommelier Wine Pairing - £95

Please let the manager know of any allergies or dietary requirements