



Burns Night Supper

FRIDAY 23RD AND SATURDAY 24TH JANUARY 2026

2 Courses £40, 3 Courses £49

Starter

Smoked Haddock

Pearl Barley, Soft boiled Quails egg

Honey Glazed Smoked Lamb Breast

Hebridean carrots

Scotch Vegetable Broth (V)

Orkney Langoustine

Seaweed mayonnaise (GF)

Main Course

Venison Wellington

Rumbledethumps, buttered kale, bramble sauce

Atlantic Halibut

Poached Oyster, roasted leek stew (GF)

Vegetarian Haggis Cottage Pie

Braised red cabbage, buttered kale (V)

8oz Angus Sirloin

Traditional steak garnish, chunky chips (GF)

Dessert

Steamed Treacle Sponge

Custard

Cranachan

Ecclefechan Tart

Selection of Scottish Cheese and Oatcake (GF)

Selection of Sorbets (V)
