

BURNS SUPPER MENU

Homemade Bread with Mara seaweed whipped butter

AMUSE BOUCHE

Kames of Oban smoked sea trout, Katy Rodger's
Crowdie, oatcake, pickled beetroot

TO START

SOUP

Creamy celeriac, apple and wholegrain mustard soup,
roast garlic oil

TO FOLLOW

TRADITIONAL HAGGIS, NEEPS AND TATTIES

Findlays of Portobello haggis with crushed turnip,
buttery mashed potatoes and whiskey cream sauce
Served with a nip of Glengoyne 10yr

TO FINISH

CRANACHAN

Traditional Cranachan with raspberries, Graham's Dairy
double cream, toasted oats and whiskey

BURNS SUPPER

VEGETARIAN MENU

Homemade Bread with Mara seaweed whipped butter

AMUSE BOUCHE

Pickled heritage beetroot, roast beetroot hummus,
homemade oatcake

TO START

SOUP

Creamy celeriac, apple and wholegrain mustard soup,
roast garlic oil

TO FOLLOW

VEGETARIAN HAGGIS WITH TRADITIONAL GARNISH

Campbell's vegetarian haggis, crushed turnips, buttery
mashed potatoes and whiskey cream sauce.

Served with a nip of Glengoyne 10yr

TO FINISH

CRANACHAN

Traditional Cranachan with raspberries, Graham's Dairy
double cream, toasted oats and whiskey