



Burns Night Menu

in partnership with



Jerusalem Artichoke Royale
Pickled trompette mushroom, chestnut, artichoke crisps

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Orkney Hand-Dived Scallop
Cauliflower mushroom, aged white balsamic, crispy chicken skin

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Herdwick Lamb Haggis
Green peppercorns, fermented cabbage, sorrel

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Cotswold Venison Loin
"Neeps and tatties" The Macallan Double Cask 12 Years Old sauce

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Blackcurrant Chambord Sorbet
Yoghurt foam

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Cranachan
Raspberry, The Macallan Double Cask 12 Years Old jelly

£110

Experience includes a dram of The Macallan,
tea, coffee, and water.

All prices are inclusive of V.A.T. at current rate and are subject to discretionary service charge at 12.5%. All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.