

# HAM YARD

## BURNS NIGHT

*Five spice seared salmon, lemon and coriander mayonnaise*

*Vanilla baked beet and ricotta crostini, sherry glaze*

*The Dalmore 12 years*

Loch Fine smoked salmon, thyme and heather honey crème fraîche

*The Dalmore 15 years*

Haggis, neeps and tatties

*The Dalmore 18 years*

Venison, fondant potato, heritage carrots, spiced blackberry  
and masala jus

*The Dalmore King Alexander III*

Chocolate snap and toffee mascarpone cigar, Earl Grey soil and  
spiced orange jelly

*The Dalmore Cigar Malt*

We hope you enjoy your meal. Tim & Kit Kemp

All prices are inclusive of VAT

A discretionary 12.5% charge will be added to your bill

For more information on allergens or dietary requirements, please speak to one of the  
team