



## Basement Galley

# Burns Night Supper Club 2018

*Chef Alex Cooper*

*To nibble:*

E17 Sourdough, roasted smoked garlic butter

*To start:*

Haggis and scamorza arancini, cabbage & herb slaw,  
bourbon whiskey ketchup

*The main event:*

Lamb duo: seared neck and pressed belly,  
aubergine cream, smoked skyr, roasted pearl onions,  
parisienne potatoes, fennel cress

*To finish:*

Drambuie & Chocolate Ripple, Topsy Laird

*Please do tweet, instagram or share photos on facebook:  
@basementgalley #tubedinner*