



the
engineer

Burns Night Menu

25th-27th January

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. Fish dishes may contain small bones. Where table service is offered, a discretionary service charge of 10% may be added.

Burns Night Menu

3 course menu with whisky flight

40.00



Monkey Shoulder



Glenfiddich 12 YO



The Balvenie 12 YO

Starters

Handmade Scotch Egg, golden beetroot piccalilli

Pan-Seared Scallops, pancetta, cauliflower purée, salsa verde, beef dripping pangrattato

Smoked Salmon Duo, oak-smoked Atlantic salmon, smoked salmon rilette, lilliput capers, rye bread

Mains

Haggis, Neeps & Tatties, traditional Scottish dish of lamb & oatmeal with aromatic mixed spices, mashed swede, clotted cream mash, whisky sauce

Fresh Scottish Mussels, white wine, cream & lemon thyme sauce, samphire, grilled sourdough, fries

Balmoral Chicken, roasted chicken breast with haggis and smoked bacon, clotted cream mash, buttered leeks, savoy cabbage, whisky sauce

16oz Chateaubriand - for two (+£10), chips, your choice of peppercorn*, whisky or beef dripping & thyme sauce

Desserts

Stem Ginger Sponge*, miso caramel, Bourbon vanilla ice cream (v)

Cranachan, traditional Scottish dessert of whipped cream, honey, a dash of Glenfiddich® 12YO, raspberries & toasted oats

Apple & Gooseberry Crumble, vanilla crème anglaise (v) *Vegan option available*

