



BURNS NIGHT MENU

.....

JANUARY 2026

Adults need around 2000 kcal a day. If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order. Our menu descriptions do not include all ingredients or allergens. (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. * = this dish contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. ‡ Our satay sauce is soya based and does not contain nuts. All calories are correct at the time of menu print. Live nutrition information is available online. All items are subject to availability. Desserts containing alcohol cannot be served to under 18s. Alcoholic volumes were correct at time of printing, but may vary due to changes in vintage, please ask a member of our team or check the bottle for exact %.

All our spirits are served in 25ml or 50ml measures. Alcohol is only available to over 18s.

Please drink responsibly. Visit bedrinkaware.co.uk



BURNS NIGHT MENU

.....

3 course meal with a whisky flight

70.00

Whisky Flight Pairings:

Lagavulin 16yo Malt 43%vol, Glenfiddich 15yo 40%vol, The Balvenie 12yo 40%vol

On Arrival:

Glenmorangie, Ginger & Lime

Glenmorangie 12yo Malt Whisky, Fever-Tree Ginger Ale, Lime

STARTERS

.....

Handmade Scotch Egg, Oxford sauce

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

MAINS

.....

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

Balmoral Chicken, roasted chicken breast with haggis and pancetta, buttery mash,
buttered leeks, savoy cabbage, whisky sauce

Pan-Fried Loch-Reared Trout, king prawn, caper & samphire beurre noisette,
buttered ratte potatoes

DESSERTS

.....

Cranachan, traditional Scottish dessert of whipped cream, honey,
a dash of Glenmorangie 12 yo, raspberries & toasted oats

Apple & Spiced Rhubarb Crumble, vanilla custard (ve)

