



### Drinks between courses

**Alandra Branco Esporao 2018**  
**Alentejo, Portugal 12.5%**

*Beautifully dry with a lick of lemon and mouth watering acidity that makes this wine perfect with seafood, particularly rich smoked salmon.*

**Pinot Gris Reserve 2017 Cave de Hunawihr, Alsace 13.0%**

*The palate is rich with a gentle smokiness that will compliment the smoked haddock beautifully.*

**Primitivo I Muri 2018 Vigneti del Salento, Italy 14.0%**

*Full of red berry fruit flavours and notes of violet on the nose. A match made in heaven with venison!*

**Bacalhoa Moscatel de Setubal 2015, Portugal 17.0%**

*A rich fortified wine abound with orange tree flower, raisins and a smooth, sweet yet fresh finish.*

**\*\*OR\*\***

**Compass Box Peat Monster**

A whisky for lovers of complex, multi-layered peaty whiskies. Richness and subtle sweetness that the casks of Highland malt provide to the smoky-peaty Islay and island malts.

## Chefs Burns Night tasting menu

Saturday 25 January at 7.30pm

£59.95 pp

### Amuse Bouche

Scottish whiskey smoked  
venison broth  
with frozen dried apple

### Starter

Scottish Salmon Feast

Salmon caviar served on a puff  
rice cloud, salmon rilette with  
potato pancake, salmon carpaccio  
with lemon zest & dill

### Middle Course

Cullen Skink

### Main Course

Venison Three Ways

Braised venison haunch,  
Sous-vide venison fillet with wild berries,  
Roasted saddle of venison with a crispy  
potato and haggis nest

Served with a shot of whiskey

### Dessert

Whiskey poached pear  
with Scottish tablet

**V** = Suitable for vegetarian **VG** = Suitable for vegan **C** = Celiac

A selection of our dishes can be adjusted to suit most dietary requirements.  
Please ask your server if you have any allergens that you would like us to cater for.  
Our hand cut chips can be cooked in either vegetable oil or beef dripping.

**Dog Friendly**

All week doggy roast £3.95 Beef Bones £1.50





