

BURNS NIGHT WHISKY DINNER

Sunday 25th January 2026, 7pm start

4 Courses with drinks pairings - £75 per person

Hot Smoked Salmon & Whisky-Cured Trout

Celeriac Remoulade, Pickled Fennel,
Buttermilk & Whisky Dressing, Dill Oil

Paired with Bamboo Whisky Cocktail
(Glengoyne 12-Year-Old, vermouth, orange bitters)

Haggis, Neeps & Tatties with Whisky Jus

Crisp Haggis Bonbon, Swede Purée, Piped
Potato, Thyme & Whisky Reduction

Paired with Glengoyne Cask Strength

Glazed Pork Belly in Whisky, Honey & Mustard

Burnt Apple Purée, Cabbage & Bacon,
Barley & Leek Whisky Risotto

Paired with Cahors Malbec

Cranachan with Whisky & Heather Honey Gel

Toasted Oats, Macerated Raspberries,
Honey Tuile, Whisky Cream

Paired with Glengoyne 15-Year-Old

All prices are inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill.
Should you have any allergies or dietary restrictions, please notify your server and we will guide you through the menu.
Please note, not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.