



BURNS' NIGHT MENU

Saturday 24th January 2026

2 Courses 35.95

3 Courses 39.95

STARTERS

SMOKED SALMON

Served with goats cheese on warm focaccia

PORK BELLY BITES

Crispy pork belly bites served with a caramelised onion chutney

SCOTCH EGG

Served with black pudding and walnut ketchup

MAINS

HAGGIS, NEEPS & TATTIES

Served with mashed potatoes, carrots and swede with a whiskey cream sauce

VENISON BURGER

Johnsons' of Old Hurst venison burger with smoked back bacon, cheddar and mayonnaise served with fries

BALMORAL CHICKEN

Chicken breast wrapped in smoked streaky bacon, filled with haggis and served with mashed potatoes, seasonal vegetables and a whiskey cream sauce

SAUSAGES AND MASH

Served with

GNOCCHI (V)

Potato gnocchi in a basil pesto sauce served with tender stem calabrese and croutons

DESSERTS

WARM BROWNIE

Chocolate brownie served with vanilla ice cream

CRANACHAN

Whipped cream layered with toasted oats, raspberries and drizzled in a honey & whiskey sauce

CHEESECAKE

Served with vanilla ice cream

WHISKEY

LAPHROIG | 4.2/7.4

GELNMORANGIE | 3.8/7.0

MONKEY SHOULDER | 4.2/7.4

FAMOUS GROUSE | 3.5/6.4

V = Vegetarian VE = Vegan GF = Gluten Free

Please advise a member of staff of any allergies or intolerances when ordering food - our menus, ingredients and recipes are subject to change. Due to the food in our kitchen being produced using shared equipment, we cannot guarantee any food is allergen-free but will aim to accommodate each customer where possible.