5 courses £25 per person



burns' night 25th january

burns' night 2025

mackerel pâté crostini, pickled shallot

cullen skink crusty bread, dill

homemade haggis, neeps & tatties peppercorn souce

whisky soaked savarin glazed raspberries, homemade ricotta

coffee & tablet to finish

please inform us of any allergies or dietary requirements a discretionary 10% service charge will be added to your bill