

# roast

## **Bobby Burns**

*Whyte and Mackay,  
Martini Rosso and Campari  
12.00*

## **Boulevardier**

*Chivas Regal 12, Martini Rosso Vermouth,  
orange Bitters and absinthe  
12.00*

## **BURNS NIGHT MENU**

Three courses 60.00

Three courses with whisky pairing (25ml each glass) 101.00

Grilled Orkney scallop, Dublin bay prawn, crispy sea vegetable

*Scapa 16 years old 40%, Orkney Island*

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Roasted loin of Highland venison, cauliflower purée,

haggis bon bons, juniper gravy

*Glenmorangie Signet 46%, Highland*

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Clootie dumpling, custard

*Dalmore 12 years old, Highland*

## **OUR EXECUTIVE CHEF PAUL SHEARING'S SPECIAL**

Herdwick haggis doughnuts,

The Balvenie & orange marmalade and malted ice cream

**9.50**

*Be sure to inform your server if you have any allergies.*

*Prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.*

*Supplements are available on request, a la carte charges apply*