

# BURNS WINE DINNER

22<sup>nd</sup> January 2025

Oatmeal bread & dripping  
Arbroath smokie croquettes



‘Cock o’ leekie’ terrine

*Chateau Lestrière, Entre-deux-Mers*

*refreshing, floral & full-flavoured showing lively orange spice & peach through to a zesty finish*



Venison loin, haggis pie, whisky jus ‘neeps & tatties’

*Château Cantemerle, Les Allées de Cantemerle, Haut- Médoc 2020*

*classy Bordeaux with aromas of blackcurrant & bell pepper, cedar oak & a touch of tobacco*



Cranachan tart, honey ice cream

*Chateau Suduiraut, Castelnau de Suduiraut, Sauternes 2022*

*Elegantly rich & voluptuous with delicious flavours of honied oranges, peach & pineapple*



Coffee & petit fours

Menu £55

Wine pairing £28

A discretionary 10% service charge is included in the final bill

Please advise us of any allergies in advance.