



Burns Wine Dinner

22nd January 2025


Oatmeal bread & dripping
Arbroath smokie croquettes



‘Cock o’ leekie’ terrine
Chateau Lestrille, 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.

