

Burns Night

MONDAY 19TH JANUARY -
SUNDAY 25TH JANUARY

Toast to the memory of Robert Burns with our menu
of drinks and food showcasing some of the finest
whiskies and dishes from across Scotland

Cocktails

MINT & PEACH HIGHBALL 13.5

Mint infused The Glenlivet Founders Reserve, Crème De
Peche topped with Soda Water

TARTAN TIKI 14

Chivas Regal 12yr Old, Crème de Banane, Pineapple, Lime,
Coconut, Allspice, Nutmeg

ISLAY DAQUIRI 15

Lagavulin 16 year old, Del Maguey Puebla Mezcal, Lime,
Oatmeal

Whisky

FLIGHTS 25ML OF EACH WHISKY

FOUR CORNERS OF SCOTLAND 45

EXPLORE SIGNATURE MALTS FROM THE FOUR MAIN WHISKY REGIONS OF SCOTLAND

Lagavulin 16 Year Old

Talisker 10 Year Old

The Glenlivet Founders Reserve

Balvenie Caribbean Cask

BLENDERS SELECTION 45

A COLLECTION OF BLENDED MALTS SHOWCASING THE ART OF WHISKY BLENTERS

Chivas Regal 12 Year Old

Chivas Regal 18 Year Old

Johnnie Walker Black Label

Johnnie Walker Blue Label

Food

SCOTTISH WILD VENISON HAUNCH STEAK GF - 35

Swede & potato, sautéed greens, blackberry jus

BAKED HALIBUT GF - 35

Cullen skink, rope grown mussels, chantenay carrots,
buttered greens

VEGAN HAGGIS COTTAGE PIE VE - 18

Topped with carrot and sweet potato mash, served with long-
stem broccoli & thyme roasted carrots