

# 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 HIGBALL 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, Orgeat

## 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 BLENDERS

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