



Burns Night Supper

Saturday 24th January 2026

Menu

Cullen skink | delicate smoked haddock & potato soup, *gf*

Scotch Egg | soft yolk, ham hock & herb sausagemeat, piccalilli relish

Chicory salad | with blue cheese, candied walnut & pear, V, *gf*, ask for VG

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Haggis, neeps and tatties | a tasting of this flavourful dish

Vegan haggis | with clapshot, VG

served with a wee dram

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Beef fillet | prime Exmoor fillet steak, peppercorn & whisky cream sauce, Dauphinoise potatoes, vegetable panache, *gf*

Salmon | fresh fillet of Scottish salmon, seared scallop, Devon carrots, pancetta sautéed Brussel sprouts, buttered herbed potatoes, herb sauce, *gf*

Mushroom & Chestnut Wellington | with roast vegetable puree, steamed tenderstem, roast Maris Piper, VG

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Cranachan | whisky, toasted oats, cream and raspberries, V, *gf*

Clootie Dumpling Pudding | traditional Scottish suet pudding, clotted cream, V

Tipsy Laird | Drambuie soaked sponge, custard, fruit & whipped cream, V

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Scottish cheese selection | celery, biscuits & quince, V, ask for *gf*

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Coffee & whisky truffles, *gf*

V, vegetarian diet

VG, vegan - plant diet

gf, gluten free dish

If you have any food intolerances, **allergens** or specific dietary needs - please tell us. We will do all we can to advise and where appropriate modify our hand made dishes. Let us know as soon as possible.