



## COUNTRY PUB & DINING

### FRIDAY 24TH JANUARY - BURNS NIGHT SUPPER MENU

#### STARTERS

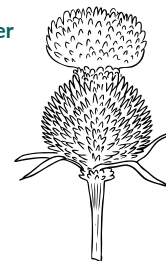


Hot Smoked Salmon, house pickles, dill creme fraiche & lemon zest, Rusbridge toasted rye bread, salted butter

McCaskies Haggis Bon Bons, in golden crumb with smokey chilli jam

Homemade Cock A Leekie Soup, Rusbridge granary cob, salted butter

Leek & Potato Rosti, topped with fried free range hens egg, pea puree



#### MAINS

**Traditional Award Winning McCaskies Scottish Haggis**

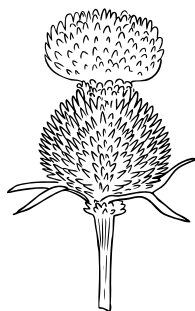
Served with neeps, tatties, slow braised red cabbage and rich gravy  
also available as a Rich Vegetarian Haggis option too

**Fillet of Hake**

Crushed neeps, creamed cabbage, traditional smokey cullen skink sauce

**Balmoral Chicken**

Breast of Chicken, stuffed with traditional McCaskies Haggis, whisky cream sauce, clapsnot, wilted kale



#### DESSERTS

Scottish Cranachan; layers of toasted oats, honey and raspberries with thick clotted cream

Scottish Style Indulgence; Deep Fried Mars Bar, with our homemade whisky flight ice cream

Scottish Kitchen Cheese Plate; selection of tasty rich cheeses, including Lanark Blue and Caboc, artisan crackers, rich onion chutney, sliced apple (£3 supplement)



Why not join us for our fun filled Burns Night Supper this year?

We are hosting a traditional Burns Night Supper here so book your table and come to join us, enjoy the wonderful sounds of the bagpipes being played by local Pipe Major, James Campbell and a full ceremonial address of the Haggis by our lovely local Scot, Bill Lang.

3 Course Menu at just £35 per head and enjoy Whisky Flights for £8 per head before or after dinner.

Any dietary requirements must be advised at time of booking.

Booking essential, call 01892870275 to book your table to avoid disappointment.

Please note a 10% service charge will be added to your bill, all tips are shared fairly within the team.

