

BURNS NIGHT

Monday 25th January

FOUR COURSES £20.⁹⁹

“My heart’s in the Highlands wherever I go”
– Robert Burns

SLÀINTE!

Enjoy our

Signature Whisky & Ginger

a double measure of Glenfiddich 12-Year-Old with
Schweppes Signature Ginger Ale or soda **5.99**

TO START

*Cullen Skink**

smoked haddock, potato & onion soup. Topped with croutons and chives

Hand-Battered Haggis Fritters

with a whisky cream sauce and dressed salad garnish

Oak-Smoked Chicken Liver Pâté

with caramelised red onion chutney and toasted sourdough

Roasted Tomato Soup (v)

with bloomer and butter.

Vegan option available (ve)

Scottish Rope-Grown Mussels (£1 supplement)*

in a creamy garlic & white wine sauce, with samphire, toasted sourdough and butter

SECOND COURSE

A Taste of Haggis

with carrot & swede mash, mashed potato and whisky cream sauce

Vegetarian (v) and vegan (ve) options available

MAINS

Balmoral Chicken

topped with bacon and haggis, served with mash, seasonal veg and whisky cream sauce

Mushroom & Ale Pie (ve)

with triple-cooked chips or roast baby potatoes,
seasonal veg and a rich vegan gravy

*Scottish Rope-Grown Mussels**

in a creamy garlic & white wine sauce, with skin-on fries, sourdough and butter

Balmoral Beef Burger

hand-pressed burger topped with haggis, bacon and smoked cheese.

Served with skin-on fries, onion rings and whisky cream sauce

Venison Medallions

served with roast baby potatoes, Savoy cabbage & sautéed mushrooms,
crispy prosciutto and Merlot & beef dripping sauce

See overleaf for puddings and dietary information.

PUDDINGS

Rich Chocolate & Kirsch Cherry Torte (v)
served with clotted cream ice cream and maple-flavour syrup
Vegan option available with vegan vanilla ice cream (ve)

Cranachan Sundae (v)
whipped cream with whisky and honey, toasted oats and fresh raspberries

Sticky Toffee Pudding (v)
with a rich date & sultana toffee sauce and clotted cream ice cream

TO FINISH

Sit back & relax with one of our warming hot drinks.

Hot Drinks

Cappuccino 2.95
Latte 2.95
Americano 2.85
Decaf Coffee 2.85

Espresso 2.35
Double Espresso 2.65
Liqueur Coffee 3.85

Twinnings Tea 2.60
Hot Chocolate 3.00
Liqueur Hot Chocolate 4.00

All of our coffee beans are Rainforest Alliance Certified



After-Dinner Drinks

End your celebration on a high note with one of our smooth after-dinner drinks.
Why not add one of our after-drinks into your favourite liqueur coffee or hot chocolate?

Drambuie
Disaronno

Baileys
Cointreau

Glenfiddich 12 YO
Jameson

Courvoisier
Tia Maria

A Wee Dram

Get into the spirit with one of our specially selected whiskies, all £3.19 each.

Cotswolds Malt Whisky
award-winning whisky distilled in the Cotswolds, this is a naturally rich & fruity single malt

Glenfiddich 12-Year-Old
distinctive fresh pear with creamy subtle oak flavours

Glenlivet Founders Reserve
tastes of toffee apple and pear drops followed by a burst of citrus fruits

Signature Serves

Signature Whisky & Coke
Coca-Cola Signature Spicy Mixer and a double measure of Copper Dog whisky, served with a slice of lime 7.99

Signature Whisky & Ginger
a double measure of Glenfiddich 12-Year-Old with Schweppes Signature Ginger Ale or soda 5.99



We aim to make our food enjoyable for as many people as possible, so we have a great range of vegetarian, vegan and dietary specific dishes. Whilst we take care to preserve the integrity of our vegetarian and vegan products, we must advise that these products are handled in a multi-kitchen environment. For more information or full details about the presence of allergens in all of our dishes and menus, just ask a member of our team.

(v) Suitable for vegetarians. (ve) Suitable for vegans. †Fish and poultry dishes may contain bones and/or shell. Some dishes may contain alcohol which may not be listed on the menu.

Please be aware that all our dishes are prepared in kitchens where nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely 'free-from' traces of allergens. Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team. Please advise the team of any dietary requirements when ordering. All weights are approximate prior to cooking. Our menu descriptions do not list all ingredients. Full allergen information is also available at www.chefandbrewer.com. All service charges, cash and credit/debit card tips are paid in full to our team members.