

*continuing tradition*

# BURNS NIGHT SUPPER

*Four courses for £22*

## *On arrival*

Raise a glass to the bard with a whisky tippie to start.

Glenfiddich Buck *double measure of Glenfiddich 12 YO, elderflower cordial, soda water, with a slice of lemon* 7.99

## *To start*

Cullen Skink<sup>†</sup> *smoked haddock, potato & leek soup, croutons, chives*

Haggis Sausage Roll *rocket, balsamic beetroot*

Chilli-Glazed Squash with Wild Rice Salad (ve) *pomegranate, spring onion, toasted sweetcorn, seeds, pickled red onions, chilli mayo*

Scottish Rope-Grown Mussels<sup>†</sup> (£1 supplement) *garlic & white wine sauce, samphire, sourdough toast, butter*



## *Second course*

Haggis, Neeps & Tatties *carrot & swede mash, mashed potato, Glenfiddich 12 YO cream sauce*. Vegetarian option also available

Buddha Bowl (ve) *potato & beetroot salad, chilli-glazed squash, Mediterranean veg, crushed avo sourdough shard, cucumber & mint dressing*



## *Mains*

Balmoral Chicken *bacon & haggis, mash, seasonal veg, Glenfiddich 12 YO cream sauce*

Halibut Rarebit<sup>†</sup> (£1 supplement) *Tenderstem<sup>®</sup> broccoli, curly kale, Hollandaise sauce*

Venison Medallions<sup>^</sup> (£1 supplement) *hasselback potatoes, berry jus, Paris brown mushrooms, savoy cabbage, crispy prosciutto*

Venison Ragù e Gnocchi<sup>^</sup> *pulled slow-cooked venison, tomato ragu, rocket, Italian hard cheese*

Beetroot & Butternut Squash Wellington (ve) *Tenderstem<sup>®</sup> broccoli, curly kale, berry jus, roasted new potatoes*



## *Something sweet*

Rich Chocolate & Kirsch Cherry Torte (ve) *vanilla & coconut ice cream, maple-flavour syrup*

Cranachan Sundae (v) (n) *whipped cream, Glenfiddich 12 YO & honey, toasted oats, fresh raspberries*

Plum Panna Cotta (v) *maple & rosemary-glazed plums, sweet puff pastry crisp*

## *After dinner drinks*

Enjoy a wee dram of our select whiskies.

Copper Dog

The Famous Grouse

Glenfiddich 12 YO

Johnnie Walker Red Label

Talisker 10 YO

Full allergen information on the ingredients in the food we serve is available on request – please speak to a team member.

You can review our allergen information if you download the Greene King app, or visit our website at [www.chefandbrewer.com](http://www.chefandbrewer.com).

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. (v) suitable for vegetarians. (ve) suitable for vegans. †Fish, poultry and shellfish dishes may contain bones and/or shell. ^Game dishes may contain traces of lead shot and bone fragments. Some dishes may contain alcohol which may not be listed on the menu. All of 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, due to the risk of unexpected cross contamination. Please advise the team of any dietary requirements before ordering. Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all of our guests contact a member of the team on the date of their visit to confirm the allergen information of their selected meals. Our menu descriptions do not list all ingredients. Whilst we take care to preserve the integrity of our vegetarian & vegan products, we must advise that these are handled in a multi-kitchen environment.

All service charges, cash and credit/debit card tips are paid in full to our team members. Tenderstem® is a registered trademark. Chef & Brewer is a trading name of Greene King Brewing and Retailing Limited, Sunrise House, Ninth Avenue, Burton upon Trent, Staffordshire, DE14 3JZ.