

# BURNS NIGHT AT THE HARBOUR

FRIDAY 25<sup>TH</sup> JANUARY 2019

## TO START

'Cullen Skink' of Roasted Roots & Pearl Barley

*Smoked Haddock 'Scotch Egg' Sea-salted Ship's Biscuits, Scallion Oil*

**Suggested Whisky pairing:**

A 'Wee Dram' of Bruichladdich 'The Classic Laddie' (Isle of Islay)

*Unpeated Single Malt Scotch Whiskey*

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## MAIN COURSE

Macsween's Haggis

*with Neeps & Bashed Tatties,*

*Highland Malt Juices & Honey'd Oats, Soubise Cream*

**Suggested Whisky pairing:**

A 'Wee Dram' of Glenkinchie 12-Year-Old (Pencaitland)

*East Lothian Single Malt, Honey & Barley Flavours*

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## PUDDING

Mr Pern's Famous Grouse & Dark Chocolate Mousse,

*Roasted Hazelnut Peat, Singing Johnnie Sorbet*

**Suggested Whisky pairing:**

Whisky Macdonald'

*Scotch Whiskey & Green Ginger Wine Over Ice*

**3 Courses for £25**

**with Whisky Pairing £40**

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## SUPPLEMENTARY CHEESE COURSE

Dunsyre Blue Unpasteurised Ayrshire Cow's Milk Cheese

*with Homemade Oatcakes & a Heather Honey & Juniper Marmalade*

**Suggested Whisky pairing:**

A 'Wee Dram' of Talisker Highland Malt 10 Year Old (Isle of Skye)

*Aged in American Oak, Toasted Malt and Bonfire Aromas*

**£5 Supplement; £8 with Whisky Pairing**

