

Burns Night Menu

To start

Cock-a-Leekie

Leek and nori terrine, chicken consommé, winter truffle
(e,f,mo,cr)

Scottish Salmon Pastrami

Blood orange, dill emulsion, oat cake
(ce,su,mu,f,e,g,m)

Potato Risotto

Wild mushroom, nettle pesto
(n,su)

To follow

'Haggis, Neeps and Tatties'

Fillet of venison, braised haunch boulangere potato, haggis, Roscoff onion, neeps, game jus
(g,ce,su)

Scottish Hake

Poached hake, spinach, confit potato, arbroath smokie sauce
(f,su,m,ce)

Celeriac Wellington

Salt baked celeriac, veggie haggis, Roscoff onion
(g,ce,su,e)

To Finish

Lanark Blue

Curried oatcakes, fig chutney
(m,g,su)

Cranachan

Raspberry cremeux, Laphroaig 10 year single malt whiskey, oat crumble, choux bun
(m,g,su,e)

Tiffin

Chocolate parfait, macerated fruit, graham cracker
(g,m,e,su)



MARQUIS
SUFFOLK



Whiskey Flight

Glenkinchie (Lowland)

Nose

A light, aromatic nose with hints of barley malt, almonds, hazelnuts and Manuka honey/beeswax.

Palate

Very fruity palate with a mix of stewed fruits, dessert wine, apple peels and honey. Becomes quite oaky late into the palate.

Finish

A medium-length finish that expresses delightful honey and toasted nuts.

Laphroaig (Islay)

Nose

Starts off with immense smoky and peaty notes, a heavy dose of salt and a sprinkle of spices such as cardamom/black pepper/chilli.

Palate

Along with the smell, the spices are fairly prominent when it comes to the taste. These spices blending nicely with the aromas of seaweed and a fine aged oak.

Finish

Long lasting with an unconventional savoury finish.

Glenfiddich (Speyside)

Nose

A festive blend of citrus, fine aged sherry and the warm embrace of dry logs crackling on the wood burner.

Palate

Has a complex balance of sweet raisins and homely spices, that brings the sense of Christmas desserts that lead you into the new year.

Finish

A medium length that transitions from your Christmas desserts to the oaky fire.

Talisker (Highland)

Nose

A fresh and fragrant dance between apple peels and sweet orchard pears cleverly balanced with a pinch of salt.

Palate

A crack of black pepper immersed with a dry barley instantly makes this a firm favourite.

Finish

Has a long finish with lasting embers of toasted malt and caramelised sugar from orchard fruits.

3 for £20



MARQUIS
SUFFOLK

