

BURNS NIGHT MENU

25th January 2019

£70 per person including paired whisky with each course

Arbroath Smokie, leek & whisky soup

Dalmore 15 years old

The perfect introduction to malt whisky. Smooth, rich and well rounded, this is the epitome of the Dalmore house style.

Haggis, neeps & tatties

Dalmore Cigar Malt

Rich caramel and shortcake biscuits on the nose, which develop into a caramel explosion on the palate.

Fillet of Mey Selections Highland beef, roast celeriac, wild mushrooms

Dalmore 18 year old

An evolution of the house style of the Dalmore, infusing flavours of spicy citrus and rich chocolate to create a far more intense experience.

Cranachan

Dalmore 12 years old

With its intricate variety of aromas and flavours, the Dalmore 12 is recognised as a whisky complex far beyond its age.

Chef Director: Mark Sargeant

You should always advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

A discretionary service charge of 12.5% will be added to your bill.

VEGETARIAN BURNS NIGHT MENU

25th January 2019

£70 per person including paired whisky with each course

Jerusalem Artichoke soup, chestnuts & sage

Dalmore 15 years old

The perfect introduction to malt whisky. Smooth, rich and well rounded, this is the epitome of the Dalmore house style.

Vegetarian Haggis, neeps & tatties

Dalmore Cigar Malt

Rich caramel and shortcake biscuits on the nose, which develop into a caramel explosion on the palate.

Portabello mushroom Wellington, spinach & goat's cheese

Dalmore 18 year old

An evolution of the house style of the Dalmore, infusing flavours of spicy citrus and rich chocolate to create a far more intense experience.

Cranachan

Dalmore 12 years old

With its intricate variety of aromas and flavours, the Dalmore 12 is recognised as a whisky complex far beyond its age.

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