

THE GEORGE

PUBLIC HOUSE

Burns Night Menu

85pp

*including a 'Bonnie Bramble' welcome cocktail,
made with The Singleton 12yr, Oloroso, Raspberry, Lemon & Toasted Oats,
and a dram of The Singleton 12yr*

Amuse

Whisky-Cured Scottish Salmon

Pickled Cucumber, Dill & Crowdie Crème Fraiche, Oatcakes

Starter

Haggis, Neeps & Tatties Croquette

Whisky & Mustard Cream, Crispy Leeks

Main

Roast Rump of Scotch Beef

Bone Marrow Gratin, Smoked Bacon, Cabbage, Red Wine Sauce

Dessert

Dark Chocolate & Peated Whisky Tart

Salted Caramel, Atholl Brose Cream

*Please speak to your server regarding any allergy concerns.
A discretionary 13.5% gratuity will be added to your bill. All prices include VAT.*

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