

THE GEORGE

PUBLIC HOUSE

Vegetarian Burns Night Menu

70pp

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

Amuse

Salt-Baked Beetroot Carpaccio
Pickled Cucumber, Dill & Cashew Cream, Oatcakes

Starter

Vegetarian Haggis Croquette
Whisky & Mustard Cream, Crispy Leeks

Main

Baked Savoy Cabbage
Wild Mushrooms, Barley, Hazelnuts, Celeriac Purée

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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