



THE  
PARTRIDGE  
PUB WITH ROOMS

## BURNS NIGHT MENU

### STARTERS

- Whiskey cured, Scottish salmon, Single malt cream, pickled turnip £8.95 (F, D, SD, M, C)  
“Stovies” corned beef, potatoes, fried duck egg and crisp bacon crumb £7.95 (E, G, D, C, SD)  
Scotch broth pulled lamb, peppered oatcakes and soda bread £7.50 (C, SD, G, D, E)  
Leek and potato soup, burnt leek ends and soda bread £6.95 (G, C, M, D)

### MAINS

- Vegetarian haggis, neeps and tatties. £12.95 (G, SD)  
Aberdeen angus short rib, turnip puree, charred baby onion, crisp potato and malt jus £14.95 (SD, C, D, G)  
Cullen Skink, smoked haddock, potato, shallot puree, crisp onion and chive emulsion £14.95 (F, SD, G, D)  
Haggis and beef shin pie, neeps and buttered leeks, Innis and gunn scotch whiskey ale gravy £16.95  
(G, D, E, SD, C, M)

### DESSERT

- Deep fried mars bar, vanilla ice cream, Irn Bru syrup £5.50 (SD, D)  
Toasted pearl barley cream, poached rhubarb and ginger and whiskey crumb £6.50 (SD, G, D)  
Cranachan cheesecake, whiskey soaked oat base, dehydrated raspberry, thick single malt cream. £6.95 (D, G, SD)  
Traditional Scottish tablet and coffee (D)



Please provide your details for our track and trace system by scanning this QR code.

We recognise that some of our guests have specific dietary and allergy needs. Please ask a member of our team before ordering and they will be happy to advise you and answer any questions.  
On busy days food may be subject to a short wait and therefore we appreciate your patience and hope you appreciate that quality and efficient service is always our priority.