# Burns Night

Thursday 25th January 2024



# STARTERS

Black Pudding Scotch Egg - £ 8.95 aioli, crispy pancetta (g - wheat, e, m)

> Scotch Broth - £ 7.50 local roots, pearl barley VN (g - barley)

Slow Cooked Ham Hock Pressed Terrine - £ 9.95 spiced apple chutney, apple purée, mustard tuile (g - wheat, mu, su) Can be GF

Poached King Prawns - £ 10.95
marie rose lobster sauce, pickled cucumber, baby gem,
red pepper sauce
(f, m, su)

### MAINS

Traditional Haggis - £ 15.50 roasted neeps, mashed tatties, onion gravy (g - oats, m, su)

Vegetarian Haggis - £ 14.50 roasted neeps, mashed tatties, onion gravy V, VN possible (g - oats, barley, m, su)

Cullen Skink - £ 14.95
traditional Scottish chowder, smoked haddock, local roots, crusty baguette for dipping (gluten free available)

GF (f, m, g - wheat)

Rumbledethumps - £ 13.50
a Borders take on bubble & squeak topped with cheese, local greens, onion gravy
V, GF (m)

The White Hart Burger £16.25
hand pressed beef burger, cheddar, maple bacon jam, pretzel bun, relish, fries, slaw,
(g - wheat, m, su)

Beer Battered Line Caught Fish of the Day £17.25 fries, minted estate greens, tartare sauce (e, m, su)

Wild Mushroom, Garlic Confit & Spinach Tagliatelle £15.50 garlic ciabatta V, VN possible (m, g - wheat)

# SHARER BOARD FOR 2 - £50

Black Pudding Scotch Egg, Smoked Trout, Traditional Haggis, Neeps & Tatties, Cullen Skink, Cranachan and Shortbread Biscuit
(g - wheat & oats, e, m, f, su)

#### DESSERTS

Cranachan - £6.50
poached winter fruit, toasted oats, whisky cream
(m, g - oats)

Drambuie Crème Brulee - £6.50 shortbread biscuit (GF available)

Please also see our daily desserts board