

BURNS NIGHT AT THE SWAN

Burns night has been an annual celebration since 1801 which marked five years since the passing of Robert Burns in 1796. It is celebrated on the poet's birthday every year with traditional Scottish food & drink.

Our head chef Savio has crafted this Burns Night menu based on traditional dishes hailing from Scotland, pair them with your favourite tippie but don't forget the Whisky.

WHISKY

Scottish Single Malt Whisky Flight **19.00**

x3 25ml measures - Glenmorangie 10, Laphroaig 10 & Auchentoshan 3 Wood

Best of British Whiskey Flight **14.00**

x3 25ml measures - Bushmills Black Bush, Bankhall Single Malt, Johnnie Walker Red

Across the globe whiskey flight **14.00**

x3 25ml measures - Nikka from the Barrel, Bulleit Bourbon, Jack Daniels

Whiskies available in 25ml & 50ml measures

COCKTAILS

Whisky Sour **12.00**

Glenmorangie 10 year old, lemon juice, Angostura Bitters, gomme & egg white

Old Fashioned **12.00**

Bankhall Single Malt, Angostura Bitters, sugar, burnt orange

Mint Julep **12.00**

Bulleit Bourbon, mint, gomme

Speak to a member of the team to book your table.

www.theswanatforestrow.com | [@theswanatforestrow](https://www.instagram.com/theswanatforestrow)

If you suffer from allergies, please let a member of staff know before ordering. We offer gluten-free and vegan options. A discretionary service charge of 10% will be added to your bill.

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TO START

Cock a leekie soup, Isle of Mull cheddar scone **8.00**

Haggis scotch egg, swede & cardamom purée, watercress & radish salad **9.50**

Smoked haddock fishcake, crispy egg, Cullen skank **9.75**

MAINS

Traditional haggis, neeps & tatties, filo pastry, creamy whisky sauce **18.00**

Pan-fried Loch Duart salmon, bubble & squeak croquettes, creamy leek, saffron sauce **22.50**

Rumbledethumps – traditional Scottish potato, cabbage, turnip, swede bake (ve) **16.50**

TO FINISH

Cranachan cheesecake, raspberry coulis **9.00**

Ecclefechan tart – raisins, walnuts, cinnamon, clotted cream **8.75**

Clootie dumpling, whisky custard **8.50**

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