

# THE HINDS HEAD

— BRAY —

## Burn's Night Menu

### Haggis Scotch Egg

*Four Roses*

*Single-barrel bourbon with notes of dried apricot, light peach, citrus blossom & lavender, with a touch of light spice.*

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### Cullen Skink, Saffron Potatoes, Smoked Haddock

*Hibiki Japanese Harmony*

*A wellbalanced blend of Japanese whisky with a harmonious combination of sweet & subtle smoky flavours*

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### Lamb Rump, Neeps Croquette, Whisky Jus, Haggis & Tatties

*Bowmore 18yr*

*A sophisticated single malt scotch known for its balanced complexity, smoky peatiness & rich sherry influence*

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### Isle of Mull Cheese Toastie

*Sazerac Straight Rye*

*A premium award-winning rye whiskey with a rich history dating back to the 1800s, known for its complex flavor profile featuring notes of spice, fruit & caramel.*

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### Raspberry & Glayva Trifle

*Penderyn Rich Oak*

*A smooth & wellbalanced spirit with distinct notes of oak that deliver a rick & flavorful experience for whisky enthusiasts.*

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### Whisky Gum

*Menu £95 per person*

*Whisky Pairing £50 per person*

*\*These dishes contain nuts. Our menu contains allergens.*

*If you suffer from a food allergy or intolerance, please inform a member of the restaurant team.*