



A wee
bit
wonderful!

Burns Night Supper
at

Chef&Brewer
COLLECTION



A bonnie cheers to the bard!

Four course set menu

Celebrate with a seasonal sip

Whisky & Ginger

Monkey Shoulder
Whisky with Fever-Tree
Ginger Ale, garnished
with a slice of lime

Glenfiddich Buck

Glenfiddich 12YO with
Belvoir Farm Elderflower
Cordial, finished with
soda and garnished
with a slice of lemon

Elderflower Buck

Belvoir Farm
Elderflower
Cordial, apple
juice, Schweppes
Lemonade



Where to start?

Cullen Skink †

Traditional smoked haddock, potato and leek
soup topped with croutons and fresh chives


Pan-Fried King Prawns †

In a wild garlic butter with a bravas sauce,
served with toasted sourdough bread

Traditional Haggis

Haggis, Neeps & Tatties

Traditional haggis with creamy mash, carrot
& swede, and a rich whisky cream sauce

 option available

The main event

Venison Burger*

Juicy Venison burger, smoky bacon,
melted cheddar and herby pesto mayo.
Served with golden fries and crunchy slaw

Balmoral Chicken

Succulent chicken breast wrapped in crispy
smoked bacon, stuffed with haggis and
sausage meat. Served with buttered mash,
seasonal veg, and a rich whisky cream sauce

Pudding

Lemon Posset

With cherry compote and shortbread

Coffee & Walnut Cheesecake

Baked vanilla cheesecake, candied walnuts
and coffee caramel syrup

Cranachan Sundae

Whisky & honey whipped cream layered
with toasted oats and fresh raspberries.
A Scottish classic with a sweet twist

Bakewell Tart

Served with raspberry coulis
and vegan ice-cream

Trio of Beetroot

Pickled, candy and purple beetroot served with
crumbled feta, fresh green shoots and pesto mayo

 option available

Pork Belly Bites

Crispy panko pork belly on black pudding crumb,
finished with sweet caramelised onion chutney

Proper traditional scrán



Follow the thistle to
our classic Scottish
favourites, perfect for a
Burns Night celebration!

Wild Boar Bangers & Mash*

Served with caramelised red onions, parsley mash
and a rich merlot beef-dripping gravy


Fish Pie †

Prawns, smoked salmon & cod in a creamy sauce,
topped with cheesy crushed potatoes. Served with toasted
sourdough bread, whipped butter and samphire minted peas

Gnocchi

Soft potato gnocchi in a creamy basil pesto and broccoli
sauce topped with ciabatta croutons

Add garlic bread 

 option available

Tak aff your dram!

Monkey Shoulder
Blended Malt
Scotch Whisky

Jura 10 YO Single
Malt Whisky

Raise a wee glass the
Scottish way. Served in
50ml measures. Ask a team
member for the full range.

The Glenlivet 12 YO
Single Malt Whisky



Full allergen information is available on request – please speak to a team member or scan the QR code.  suitable for vegetarians.  suitable for vegans.  dish contains nuts.
† Fish, poultry and shellfish dishes may contain bones and/or shell. *Game dishes may contain traces of lead shot and bone fragments. Some dishes may contain alcohol which may not be listed on the menu.

Our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross-contamination. Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all of our guests contact a member of the team on the date of their visit to confirm the allergen information of their selected meal. We do not include 'may contain' information. Our menu descriptions do not list all ingredients. Please advise the team of any dietary requirements before ordering. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. All stated weights are approximate prior to cooking. All service charges and tips are paid in full to our team members and all tips can be processed via credit/debit card.

Chef & Brewer is a trading name of Greene King Brewing and Retailing Ltd, Sunrise House, Ninth Avenue, Burton upon Trent, DE14 3JZ.

Scan here for
allergen information

