



# Bukhs Night

WEDNESDAY 24<sup>TH</sup> JANUARY

ENJOY A 4 COURSE SCOTTISH INSPIRED MENU, ALONG WITH WHISKY PAIRING LED BY GLOBAL AMBASSADOR FOR THE FAMOUS, GLENGOYNE DISTILLERY. GLENGOYNE DISTILLERY PRIDE THEMSELVES ON THEIR HERITAGE AND HOME, BASED ON THE HIGHLAND BORDER KNOWN AS GLEN OF GEESSE AND ARE PROUD TO BE KNOWN AS THE SLOWEST WHISKY DISTILLER IN SCOTLAND TO CREATE THEIR UNIQUE TASTE.

POTATO CAKES WITH SMOKED SALMON

Paired with Glengoyne 10yo

STORNOWAY BLACK PUDDING WITH NEW POTATOES & CHORIZO

Paired with Tamdhu 12yo

HAGGIS, CLAPSHOT & WHISKY SAUCE

Paired with Tamdhu 15yo

RASPBERRY CRANACHEN

Paired with Glengoyne 15yo

PLEASE NOTE THAT SIDES, SAUCES AND SOME DISHES MAY CARRY A CHARGEABLE SUPPLEMENT.

FOOD ALLERGIES, INTOLERANCES AND SPECIAL DIETARY REQUIREMENTS - DUE TO THE PRESENCE OF ALLERGENS IN SOME DISHES, WE CANNOT GUARANTEE THE ABSENCE OF ALLERGEN TRACES IN OUR MENUS. BEFORE ORDERING YOUR FOOD AND DRINKS, IF YOU WOULD LIKE TO KNOW ABOUT OUR INGREDIENTS PLEASE ASK A MEMBER OF OUR STAFF. V = VEGETARIAN. VE = VEGAN. G =

GLUTEN FREE. AG = THESE DISHES CAN BE ALTERED TO BE GLUTEN FREE. AVE = THESE DISHES CAN BE ALTERED TO BE VEGAN. N = NUT FREE

100% of all gratuities are distributed evenly amongst all staff.