

Special Cocktail

Spey Collins

Glenfiddich 12

Apple Juice

Ginger Ale

Elderflower

Lemon

£8.50



THE
CROWN
MARNHULL

Burns Night Menu

£45.00 per head

Starters

Black Pudding Scotch Egg, Dorsetshire Mayonnaise, Watercress

Beetroot Cured Smoked Salmon, Dill Pickles Horseradish Cream, Toasted Rye (GF*)

Celeriac & Apple Soup, Sourdough Bread, Seaweed Butter (GF*, V)

Haggis, Neeps & Tatties, Single Malt Whisky Sauce (V*)

Mains

Venison Steak, Celeriac Puree, Fondant Potato, Seasonal Greens, Blackberry Jus (GF*)

Roasted Hake Fillet, Tartare Buerre Blanc, Seasonal Greens,
Chive Crushed New Potatoes (GF*)

Wild Mushroom Risotto, Old Winchester Cheese, Garlic Infused Oil (GF*, V)

Desserts

Cranachan - Cream, Whisky, Honey, Raspberries, Toasted Oats (GF*, V)

Apple & Pear Crumble, Dorset Honey Granola, Vanilla Custard (V)

Chocolate Orange Brownie, Vanilla Gelato (V)

*Finish your meal with a complimentary dram of
Glenfiddich 12-Year-Old Single Malt Scotch*

Please speak to a member of the team if you have any food allergies, intolerance or dietary requirements before you place your order. Because we have so many ingredients in our kitchen, we cannot 100% guarantee that any dish is allergen free.

GF* - Gluten Free Option Upon Request V - Vegetarian V* - Vegetarian Option Upon Request VG - Vegan