



BURNS NIGHT



M E N U



2024





STARTERS

Scottish stovie cakes, spring onion & tomato relish, oatcakes. (VEO, GFA)

Smoked Scottish salmon, crayfish & avocado, Bloody Mary mayo, lemon & dill oil. (GF)

Scotch broth, cheese & herb scones. (VEO, GFA)

Pan seared scallops, chorizo purée, parmesan crisp, herb oil & lemon. (+ £3)

MAINS

Traditional Scottish haggis, neeps & tatties, mashed swede & carrots, creamy mashed potato, rich red wine jus. (VEO)

Grilled local venison steak, herb & garlic hassle-back potatoes, herb roasted carrots, buttered greens, sloe gin & redcurrant jus. (GF)

Cullen skink, smoked haddock, clams, spring onion & potato stew, crusty bread & farmhouse butter. (GFA)

DESSERT

Steamed dootie dumpling, whiskey custard. (VEO)

Cranachan & raspberry verrine, heather honey & toasted oats. (GF)

Profiteroles, Aran gold cream, dark chocolate sauce, chocolate & orange crisp.

Selection of local cheeses, Thatch chutney, grapes, celery & biscuits. (GFA)

* GFA - GLUTEN FREE AVAILABLE, GF - GLUTEN FREE, VEO - VEGAN OPTION AVAILABLE *


The Old Thatch
 PUB, KITCHEN & COUNTRY STORE
 WIMBORNE

