

A guide to our Burns Night

TRADITIONS

Thank you for joining us tonight, as we celebrate the life and works of Robert Burns (1759 – 1796), who, in just 37 short years, transformed a broad peasant language into one of the greatest flowering poetic languages of all time.

The annual celebration of his birth, January 25th, recognises his contribution to Scottish history and universal culture. His work is most remembered every New Year's Eve in every country of the world when somebody somewhere is linking arms and singing Auld Lang Syne, thanks to Robbie Burns.

All that is needed for a great Burns Night celebration is a super place to gather, some haggis, neeps and tatties, friendly guests and good Scotch Whisky.

We are sure you will enjoy The Boot celebration - featuring all the traditional aspects... and a modern day twist.

Your hosts this evening will lead us through:

- The Selkirk Grace
- Address to the haggis
- The immortal memory
- Toast to the lasses
- Reply by the lasses
- The works of Robbie Burns
- Scottish music
- Auld Lang Syne & close.

MENU

Amuse Bouche

Smoked salmon paté, avocado, roe, dill

Starter

Venison tartare, coal oil, smoked beetroot, cob nut

Fish

Cullen Skink, smoked haddock, potato, onions & leeks, broth

Mains

Roast partridge, Haggis "Neeps & Tatties"

Dessert

Chocolate and Drambuie, cranachan



DRAMS

25ml 50ml

The best way to wash all that food down...

Monkey Shoulder, Blended Malt	£3.60	£4.60
Glenfiddich 12 Year Old, Speyside	£4.20	£5.70
Johnnie Walker, Blended Scotch Whisky	£4.20	£5.70
Famous Grouse, Blended Scotch Whisky	£3.00	£4.00
Balvenie Double Wood, Speyside	£5.20	£6.70
Talisker 10 Year Old, Isle of Skye	£4.20	£5.70



THE BOOT

GIN

25ml 50ml

Blackwood's Vintage Dry, Shetland £6.00 £7.50

The world's first vintage gin, the botanicals are all hand-picked and chosen to showcase the essence of Shetland. Vibrant citrus notes with floral complexity. Served with Fever Tree Light Indian Tonic, lime and mint.

The Botanist, Islay £6.00 £7.50

Complex, floral, artisanal gin, produced in small batches and distilled with 22 locally grown and hand foraged botanicals from across the island, as well as 9 traditional botanicals. Served with Fever Elderflower Tree Tonic, sage and juniper.

Hendricks, Girvan £5.50 £6.50

Clear. Juniper aromas with floral hints and a touch of musky rose, followed by a blanket of sweet orange, lime zest, and elderflower. Very classic Gin on the palate with flavors of angelica, coriander, juniper and orris root.

COCKTAILS

all £6.95

Flying Scotsman

Scotch, mint liquor, chocolate liquor, espresso



Highland Mule

Scotch, ginger beer, lime

Rob Roy

Scotch, bitters, sweet vermouth, soda (optional)



DRAUGHT

half pint

Boot Bitter 4.3% £1.90 £3.80

Decade of Decadence 4.7% £1.90 £3.80

THE SONG

Sing out! There's nothing to be humble about at Burns Night supper, and the festivities come to a close with the singing of Robert Burns' classic, Auld Lang Syne.

Auld Lang Syne 1788

Should auld acquaintance be forgot,
And never brought to mind?
Should auld acquaintance be forgot,
And auld lang syne!

We twa hae run about the braes,
And pou'd the gowans fine;
But we've wander'd mony a weary fit,
Sin' auld lang syne.
For auld, &c.

Chorus.-For auld lang syne, my dear,
For auld lang syne.
We'll tak a cup o' kindness yet,
For auld lang syne.

We twa hae paidl'd in the burn,
Frae morning sun till dine;
But seas between us braid hae roar'd
Sin' auld lang syne.
For auld, &c.

And surely ye'll be your pint stowp!
And surely I'll be mine!
And we'll tak a cup o' kindness yet,
For auld lang syne.
For auld, &c.

And there's a hand, my trusty fere!
And gie's a hand o' thine!
And we'll tak a right gude-willie waught,
For auld lang syne.
For auld, &c.