



BURNS NIGHT SET MENU

£35 PER PERSON

TO SHARE

FRESH BANNOCK

whipped Scottish butter & sea salt

choose one from each section

CULLEN SKINK 🌾

Arbroath smokies, crispy leek
& confit potatoes

HIGHLAND VENISON TERRINE 🌾

Aberdeen sauce, apple
& parsley salad

DEVILLED DUCK EGGS 🐥

toasted local sourdough, cayenne
pepper, capers, gherkins

GRANDMA SCULLION'S HOMEMADE HAGGIS

neeps, tatties & bree

BALMORAL CHICKEN

smoked bacon, haggis, tatties
& Bowmore whisky cream sauce

VEGETARIAN HAGGIS 🌱

neeps, tatties & bree

DESSERT

TIPSY LAIRD 🐥

Scottish berries, Drambuie, whipped
cream, custard & sponge

DEEP-FRIED MARS BAR 🐥

scraps, In Bru ice cream

CRANACHAN 🐥

toasted oats, raspberries, Chantilly
cream, whisky & local honey

Head Chef Jessica Luis



Gluten Free



Vegetarian



Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 12.5% service charge will be added to the bill.

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